2020 Cookbook
FROM OUR TABLE
- TO YOURS!
**Koulourakia**

GREEK BUTTER COOKIES

Submitted by Alexandra Theodotou

**INGREDIENTS**

- 3 1/4 - 4 cups all purpose flour
- 1 1/2 teaspoons baking powder
- 3/4 cup granulated sugar
- zest of 1 orange
- 1/2 cup butter
- 2 large eggs
- 1 large egg yolk
- 1 1/2 teaspoons vanilla extract
- 1/4 cup orange juice
- 1/4 cup milk
- 1 teaspoon ouzo or Sambuca (optional)

Egg wash:
- 1 egg yolk
- 1 teaspoon water
- 2 tablespoons sesame seeds

**INSTRUCTIONS**

1. Preheat oven to 375°F (190°C). Place rack in the center of oven. Line cookie sheet with parchment paper.
2. Sift together 3 1/4 cups flour and baking powder and set aside. The other 1/2 cup of flour is reserved in case we need to add extra flour.
3. In a bowl of a stand mixture, with the paddle attachment, whisk together the orange zest and the sugar.
4. Add the cubed room temperature butter and cream together with the sugar until light and fluffy. This can take up to 5 minutes. Make sure to scrape down the sides of the bowl a few times.
5. Add the eggs, one at a time beating well and scraping down the bowl between each addition.
6. Add the egg yolk and again, beat well and scrape down the bowl.
7. Add the vanilla extract, orange juice, milk and ouzo (if using). Beat together for 30 seconds.
8. On low speed, add the 3 1/4 cups of flour and baking powder. The dough should be soft but not sticky. Add a few tablespoons of flour if the dough is still sticky. (Optional: cover dough with plastic wrap and chill for 20 minutes).
9. With a medium sized cookies scoop, portion and roll into a 7-inch log.
10. Shape into desired shapes (braids, pinwheels, twists, etc...)
11. Place on parchment lined cookie sheets about 1 inch apart.
12. Brush with egg wash and sprinkle with sesame seeds.
13. Bake for 13 minutes or until cookies are golden brown.
14. Allow to cool for a few minutes on the baking sheet before transferring to wire rack to completely cool down.
15. Can be kept in an airtight container at room temperature for about 2 weeks. Cookies can also be frozen.