



Kourambiethes

Makes about 3½ dozen

- 1 pound unsalted butter, softened
- 1 whole egg plus 1 yolk
- 3 pounds powdered sugar, divided
- 2 tablespoons ouzo or brandy
- 1 teaspoon vanilla extract
- 3 cups sifted flour
- 1 teaspoon baking powder
- Rosewater (optional)

In bowl of stand mixer, beat the softened butter until light and fluffy, about 20 minutes. Add egg and egg yolk and continue beating. Add 2 tablespoons powdered sugar, the brandy or ouzo and vanilla extract.

Beat until thick and creamy. Gradually stir in the flour and baking powder until dough is soft and pliable but not sticky. Rest dough for 1 hour in a cool spot.

Meanwhile, using a mesh sieve, dust two roasting pans or rimmed baking sheets with a half-inch of powdered sugar. The just-baked cookies will be transferred onto them.

Heat oven to 350 degrees. If the dough is too firm to work easily, let it stand at room temperature for 20 minutes or so.

Using a piece of dough about the size of a walnut, or 1 ounce, roll the dough into a ball. The cookies can also be shaped into crescents or made S-shaped.

Bake on parchment-lined baking sheet for 20 to 25 minutes. Cookies should be golden when done. On removing cookies from oven, immediately spray or sprinkle a little rosewater onto the cookies, using a small spray bottle, silicon pastry brush or your fingers (optional).

Transfer cookies promptly onto the prepared baking pans lined with powdered sugar, about 1 inch apart. Using a sieve, dust powdered sugar over warm cookies until they are completely covered. Use at least 2 pounds of the powdered sugar and more if needed to cover them until none of the cookies shows and they look like snow-covered mounds on the pan.

The cookies will require at least several days to “soak in” the powdered sugar and can be left for several weeks. Cover pans with sheets of waxed paper and place in an area that will remain undisturbed until ready to serve. Once ready to serve, store in airtight plastic containers.