

Kourabiethes (Greek Christmas Cookies)

Poetry & Pies

prep time: 10-15 minutes

bake time: 15-20 minutes

total time: 35 minutes

yields: about 60 cookies



Ingredients

- 1 pound (454g) salted European style butter, softened
- 1 cup (130g) powdered/icing sugar, plus 1-2 cups extra for dusting
- 1 large egg yolk, room temperature
- 1 tablespoon (13g) pure vanilla extract
- 2 tablespoons (26g) cognac or brandy
- 5 ½ cups (638g) cake flour*
- optional: [cupcake liners](#) (for storing each cookie)

Instructions

1. Preheat oven to 350. Line two cookie sheets with silicone mats or parchment.
2. Cream the butter in the bowl of your stand mixer fitted with the paddle attachment or in a large mixing bowl with a handheld mixer. Beat on high until light and fluffy, 1-2 minutes.
3. One at a time, add the powdered sugar, egg yolk, vanilla, and cognac, beating well after each addition.
4. Add flour one cup at a time, beating on low until combined after each addition. After 5 cups, stop and check if the dough can be handled easily by pinching off a grape sized amount and trying to roll it between your hands. If it sticks or will not roll into a ball easily, continue adding flour ¼ cup at a time until the dough can be handled easily. Check after each ¼ cup addition.

5. Roll about 1 to 1 ½ tablespoons of dough (about the size of a gumball) into a ball. Place on the mat and press down gently with two fingers, until about 1 to 1 ½ inches in diameter.
6. Bake for 15-20 minutes, until the cookies are matte in appearance and the edges begin to turn lightly golden (not dark). Let cool on the pan just for a few minutes.
7. While the cookies cool, dust a clean surface, [parchment](#), or [pastry mat](#) with powdered sugar, using a [small mesh sieve](#) or [sifter](#).
8. Remove the cookies to the powdered sugar (set them right on top, still warm). Dust the top of the cookies well with more powdered sugar. Don't skimp here!
9. Optional: place cookies in cupcake liners, to keep the powdered sugar from going everywhere, and dust with a little more sugar, for good measure.

Enjoy!

Cookies should last, in an airtight container, for 1-2 weeks at room temperature.

**You may end up needing a little less or a little more cake flour (the original recipe from my Greek family calls for 5-6 cups). That's why you add the cake flour 1 cup at a time, so you can stop at 5 cups or continue (in smaller amounts) to 6 cups, until you have a dough that can be rolled without sticking to your hands—but just barely.*