

MAKING MEMORIES

COOKING WITH KSPS

GREEK BUTTER COOKIES (KOURABIEDES)

- 2 1/2 cups unbleached all-purpose flour
- 3/4 cup slivered blanched almonds, toasted and finely chopped
- 3/4 cup confectioners' sugar, plus more for rolling
- 1/2 teaspoon kosher salt
- 2 sticks (1 cup) unsalted butter, room temperature
- 2 tablespoons honey, preferably Greek
- 1 tablespoon pure vanilla extract
- 2 teaspoons grated lemon zest
- 1/2 cup mastiha liqueur

1. Preheat oven to 325 degrees.
2. Sift together flour, almonds, confectioners' sugar, and salt into a medium bowl.
3. In the bowl of an electric mixer fitted with the paddle attachment, beat together butter and honey on medium speed until fluffy.
4. Beat in vanilla and lemon zest. It may not come together fully until you add flour mixture.
5. Reduce speed to low; gradually beat in flour mixture, alternating with mastiha.
6. Scoop 1 tablespoon of dough and roll into a ball.
7. Transfer to a parchment-lined baking sheet. Repeat with remaining dough, spacing 2 inches apart.
8. Bake until brown around edges, about 20 minutes.
9. Transfer sheets to wire racks; let cool completely.
10. Roll cookies in confectioners' sugar until thoroughly coated.



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