

Special Holiday Recipe: Kourambiethes (Greek Butter Cookies)

By Nora Firestone <https://www.norafirestone.com/kourambiethes-recipe.html>

I remember learning to bake these great traditional butter cookies with my mother, who's half Greek, at Christmas time when I was a kid. Fond memories have shaped a continued tradition around my own home. Even my daughter's friends request these light, crumbly treats! The key, I learned way back when and I've never questioned, is to sift the flour several times before adding it. I was taught to sift it five times, but I usually sift only three or four times. See my recipe below. For a tangy, key-lime kind of kick, add some grated lime zest (the green part of the peel) to the dough and let the dough sit covered with plastic wrap in the refrigerator overnight. Enjoy! And let me know how yours turn out!

Note that the butter should be sweet, *unsalted* butter.



Holiday cookie recipe (yields about 65 cookies):

Kourambiethes (Greek butter cookies)

1 pound sweet butter, softened
½ cup powdered sugar
5 to 6 cups all-purpose flour, sifted 3-4 times
1 ounce Ouzo Greek liqueur (about \$16 for 750 ml)
2 teaspoons almond or vanilla extract
½ cup additional powdered sugar for sprinkling
Optional: Chopped pecans or walnuts to taste

Preheat oven to 350 degrees.

1. Beat butter well. Add sugar and continue beating until mixture is light and fluffy. Beat in Ouzo and extract.
2. Add flour gradually, until dough is smooth and elastic but not sticking to your hands. Knead for five minutes, adding nuts if applicable.
3. Pinch off small amounts of dough and form into crescent shapes. Place on ungreased cookie sheet, ½-inch apart (the dough does not spread while baking). Bake for about 15 minutes (plus or minus), until lightly golden brown.
4. Cool cookies. Invert cookies onto brown paper and coat with powdered sugar.