

Traditional Greek Easter Cookies

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Prepare time: 90 min

Bake time: 20 min

Yield: 50 to 55 cookies app.

Delicious Easter Baking Recipe – Traditional Greek Easter Cookies – Koulourakia

Ingredients

- 320 g butter
- 170 g sugar
- 100 g honey
- 3 large eggs
- 100 ml fresh milk
- 2 tsp ground mahleb
- ½ tsp ground mastic
- orange zest
- 2 tsp vanilla extract
- 750 g all purpose flour
- 3 tsp baking powder
- 1 large egg for brushing

Instructions

1

NOTE: All ingredients should be room temperature.

2

In the bowl of your mixer mix butter, sugar, zest, mahleb, mastic, vanilla and honey. Beat until you have a fluffy cream.

3

In a separate bowl mix the eggs with the milk. Add them to the mixture and keep beating on low speed.

4

NOTE: After a while the mixture will look curdled. As soon as you add flour, it will come together.

5

Gradually add flour and baking powder. Knead on low speed until the dough is soft and lightly sticky. Do not add extra flour.

6

Wrap with food membrane and refrigerate for 45 min.

7

Oil your bench with sunflower oil. Shape your cookies. Arrange them on paper lined baking trays.

8

Beat the egg and brush the cookies. Optionally sprinkle with sesame seeds.

9

Bake in a preheated oven, at 180⁰ C / 350⁰ F, for 20 to 25 min depending on their size.

10

Enjoy!

Recipe Video



Watch Video At: <https://youtu.be/TwWZhlBC6ds>