



INGREDIENTS

WET INGREDIENTS

- 1 cup of unsalted butter
- 1 cup of granulated sugar
- 1 TBSP of vanilla sugar
- Zest of one orange
- Fresh juice of one orange
- 3 egg yolks
- ¼ cup of ground almond flour.

DRY INGREDIENTS

- 2 cups of self-raising flour
- 1 TSP of baking powder.
- 1 cup of sifted AP flour

OTHER

- 3 egg whites
- 1 cup of self-raising reserved flour
- 1 egg yolk+ 2 TBSP of milk for egg wash
- 1 cup of slivered almonds

For best results, your ingredients need to be at room temperature.



GREEK EASTER ORANGE KOULOURAKIA COOKIES

By Caterina Romano's kitchen

DIRECTIONS

1. In the bowl of a stand mixer using a paddle attachment running at low-speed add the butter, sugar, zest of orange, vanilla sugar and juice of orange. Add the egg yolks one at a time, add the almond flour and mix until all ingredients are well combined.
2. In a large bowl add the flours and baking powder and mix until well combined.
3. Using a hand mixer, whip the egg whites until you reach stiff peaks.
4. Transfer the wet ingredients to a large bowl. Gradually fold in the egg whites to the wet ingredients.
5. Add the dry to the wet ingredients one tablespoon at a time. If you find that the dough is sticky, just add more of the reserved self-raising flour.
6. Transfer the dough to a working surface, divide the dough into two portions, cover with plastic wrap and refrigerate for 1 hour.
7. Break off a 1" ball from the dough and working on a floured surface, roll the dough out to form an 8" rope. Form the rope into a U. Add a 4" dough rope to the middle of the U and pinch it down. Twist the end to form a braid.
8. Preheat the oven to 375 D
9. Place the cookies on a baking tray lined with a silicone pad or parchment paper. Coat the cookies with the egg wash. Top the cookies with the slivered almonds.
10. Bake for 10-12 minutes or until golden brown.
11. Cool and serve.

**ENJOY THE GREEK EASTER ORANGE
KOULOURAKIA COOKIES**