

Festival Kourambedes (Greek Wedding Cookies)

Serves/Makes: 30 | **Difficulty Level:** 3 | **Ready In:** 30-60 minutes

Ingredients:

1/2 pound unsalted butter
1/2 cup confectioners' sugar
1 egg yolks
1 tablespoon vanilla extract
1 teaspoon almond extract
1/2 teaspoon baking powder
2 cups flour (more as needed)
1/2 cup chopped almonds, pecans or walnuts
Additional confectioners' sugar

Directions:

Beat butter and sugar until very fluffy, almost white. Add egg yolks, and beat. Add vanilla and almond flavoring; beat.

Mix baking powder with a little flour, and add to butter mixture. (This distributes baking powder evenly.) Add nuts.

Add flour, a cup at a time, until you have a medium-thick dough that isn't sticky and feels like Play-Doh. Form into crescent shapes.

Bake 20 to 22 minutes at 350 degrees, to a pale, golden brown. Dust with additional confectioners' sugar. When cool, dust again. (The first coating ensures the sugar sticks.)