



# Quick Greek Shortbread Cookies - Kourabiedes

30 minutes

Hands on

25-30

Portion(s)

1

Difficulty



## Ingredients

- 250 g butter, at room temperature
- 75 g icing sugar
- 1 teaspoon vanilla extract
- 1 teaspoon rosewater
- 300 g all-purpose flour
- 1 teaspoon baking powder
- 50 g almonds, raw
- 150 g almonds, toasted and ground
- pinch of salt

For dus

- rosewater
- icing sugar

## Method

- Preheat oven to 175\* C (347\* F) Fan.
- In a large bowl, add the butter, icing sugar, vanilla extract and rosewater.
- Whisk thoroughly until the mixture becomes fluffy and all of the ingredients are well combined.
- Add the flour and baking powder, toasted ground almonds and salt.
- Mix with your hands until all of the ingredients are completely combined.
- Shape the mixture into round balls that are 25 g each. Make a small indentation in the center of each cookie with your finger.
- Transfer to 2 baking pans lined with parchment paper.
- Bake for 18-22 minutes, until golden.
- When ready, remove from oven and set them aside to cool for at least 30 minutes.
- Then spray with rosewater and dust with icing sugar.

## Tip

To toast the almonds in the oven, simply preheat oven to 180\* C (350\* F) Fan and bake for 10-15 minutes!

## Διατροφικός πίνακας

Nutrition information per portion

151 Calories (kcal)	11.0 Total Fat (g)	4.7 Saturated Fat (g)	10.0 Total Carbs (g)
8%	16%	24%	4%
2.8 Sugars (g)	2.7 Protein (g)	1.3 Fibre (g)	0.06 Sodium (g)
3%	5%	5%	1%