



# Easter cookies from Smyrna

20'

Hands on

20'

Cook Time

50

Portion(s)

1

Difficulty



## Ingredients

- 300 g butter, at room temperature
- 200 g granulated sugar
- 2 egg yolks
- juice from 2 oranges
- 100 g milk, full fat
- 1 tablespoon cognac
- 1 teaspoon vanilla extract
- 800 g all-purpose flour
- 1 teaspoon baking powder

For brushing

- egg wash (1 egg yolk diluted with some water)

## Method

- Preheat oven to 180\* C (350\* F) Fan.
- In a mixer's bowl, add the butter cut into pieces and the sugar. Beat for 3-4 minutes until the mixture becomes light, fluffy and white.
- Add the egg yolks, one at a time while beating, making sure to wait for each addition to be completely combined before adding the next.
- Mix the orange juice and baking powder and add to the mixer.
- Add the milk, cognac and vanilla extract. Beat for about 3 minutes, until the ingredients are completely combined.
- Remove mixer's bowl from stand and add the flour. Mix with a spatula until the mixture becomes hard to mix and then knead with your hands until you create a dough that is fluffy and elastic.
- Place the dough on a working surface and allow it to rest for 5 minutes.
- Shape the dough into different shaped cookies and transfer to 30x40 cm [baking pans](#) lined with parchment paper.
- Brush with egg wash and bake for 18-20 minutes.

## Διατροφικός πίνακας

Nutrition information per portion

124 Calories (kcal)	5.6 Total Fat (g)	3.3 Saturated Fat (g)	16.0 Total Carbs (g)
6%	8%	17%	6%
4.4 Sugars (g)	1.9 Protein (g)	0.6 Fibre (g)	0.03 Sodium (g)
5%	4%	2%	1%