



Greek gluten free almond cookies - Kourabiedes

15'
Hands on

30"
Hands off

30'
Cook Time

40
Portion(s)



Method

- Preheat oven to 190* C (374* F) Fan.
- Melt the butter in a small saucepan over medium heat and remove the white froth with a slotted spoon.
- Transfer to a bowl and add the brandy, rosewater, vanilla extract and icing sugar. Whisk.
- In a separate bowl, combine the flour and baking powder.
- Lightly crush the almonds in a food processor and add them to the bowl with the flour.
- Gradually add the dry ingredients to the wet ingredients. Begin mixing with a wooden spoon and then continue mixing with your hands until you create a nice dough.
- Shape the mixture into almond cookies (kourabiedes) that should be the size of a small walnut (30 g).
- Place them on to a nonstick pan or a baking pan lined with parchment paper.
- Bake for 25-30 minutes.
- When ready, remove from oven and carefully remove them from the baking pan and place on a wire rack to cool. When they are warm they are very soft.
- When completely cool, sprinkle with some rose water.
- Dust with some icing sugar using a sifter.

Ingredients

- 750 g butter
- 300 g brandy
- 1 teaspoon(s) rosewater
- 1 teaspoon(s) [vanilla extract](#)
- 120 g icing sugar, + 200 g for dusting
- 1.200 g gluten-free flour
- 1 teaspoon(s) baking powder, gluten free
- 250 g almonds, blanched, toasted
- 1 teaspoon(s) rosewater

Διατροφικός πίνακας

Nutrition information per portion

328 Calories (kcal)	19.0 Total Fat (g)	10.0 Saturated Fat (g)	34.0 Total Carbs (g)
16%	27%	50%	13%
9.4 Sugars (g)	3.0 Protein (g)	1.9 Fibre (g)	0.18 Sodium (g)
10%	6%	8%	3%