



# Greek almond snow balls - Kourabiedes (nea Karvali)

30'  
Hands on

1 hour'  
Hands off

25'  
Cook Time

60-65  
Portion(s)

1  
Difficulty



## Ingredients

- 900 g all-purpose flour
- 500 g butter, sheep butter
- 220 g icing sugar
- 1 g vanilla powder
- 1 teaspoon(s) bitter almond liqueur
- 200 g almond slivers, blanched slivered, toasted
- 1 teaspoon(s) rosewater

To serve

- 300 g icing sugar
- 1 tablespoon(s) rosewater

## Διατροφικός πίνακας

Nutrition information per portion

147 Calories (kcal)	8.2 Total Fat (g)	4.2 Saturated Fat (g)	15.0 Total Carbs (g)
7%	12%	21%	6%
5.2 Sugars (g)	2.2 Protein (g)	0.9 Fibre (g)	0.0 Sodium (g)
6%	4%	4%	0%

## Method

Photo credit: G. Drakopoulos - Food Styling: T. Webb

This is a delicious, melt in your mouth, traditional Greek sweet called "Kourabiedes". Sweet and crumbly, with crunchy toasted almonds and they look so Christmassy!!

- Remove the butter from the refrigerator about 2-3 hours before using, so that it can soften at room temperature.
- Preheat the oven to 180\* C (350\*F) Fan.
- In the mixer using the whisk attachment, beat the butter for 5-6 minutes on high speed until it turns white. Add the icing sugar and vanilla. Continue beating for another 5-7 minutes. As soon as the sugar is added, the volume of the butter may lessen but it will rise again. It will be ready when it looks like whipped cream.
- Remove the mixing bowl and add the flour in batches. Gently fold in with a spatula and add then add the almonds.
- The mixture should be soft but not that soft that it will stick to your hands.
- Mold into balls the size of walnuts (25 g). Place them in rows, on a baking sheet lined with parchment paper. Make a small indentation on top of every little ball of dough with your finger. This way it will it can hold on to more icing sugar.
- Bake for 20-25 minutes, until they turn light golden.
- Remove from oven. Carefully move them from the baking sheet and place them on to a wire rack to cool. They are very soft and crumbly when hot.
- When cool, spray them with some rose water.
- Put some icing sugar in a sieve and dust.

\*In the nutritional chart you will find on the right handside, we have calculated 100 g of icing sugar (from the 300 g with which the Greek Almond Snow Balls have been dusted) as an average quantity that stays at the top of the cookie when consumed.