



Greek Grape must cookies - Moustokouloura

10'
Hands on

30'
Cook Time

20
Portion(s)

1
Difficulty



Ingredients

- 50 g grape molasses
- 100 g water
- 75 g granulated sugar
- 1 pinch salt
- 25 g olive oil
- 100 g seed oil
- 1 teaspoon(s) cinnamon
- 1/4 teaspoon(s) cloves
- 15 g brandy
- 400 g all-purpose flour
- 1/2 teaspoon(s) baking powder

To serve

- coffee
- milk

Method

- Preheat the oven to 170° C (340° F) set to fan.
- In a [bowl](#) add the [grape molasses](#), the water, and mix with a hand whisk.
- Add the sugar, salt, olive oil, seed oil, cinnamon, cloves, cognac, and mix.
- In another bowl add the flour, the baking powder, and mix with a spoon.
- Pour the wet ingredients into the bowl with the solid ingredients, and mix with a spoon until the mixture thickens. You should not mix it a lot.
- Divide the dough into 10 pieces. Knead each piece in a 10 cm rope and join the edges to shape the grape must cookies.
- Transfer into a [baking pan](#) and bake for 20-30 minutes.
- Let them cool and serve.

Διατροφικός πίνακας

Nutrition information per portion

147 Calories (kcal)	6.4 Total Fat (g)	1.3 Saturated Fat (g)	20.0 Total Carbs (g)
7%	9%	7%	8%
5.1 Sugars (g)	2.0 Protein (g)	0.9 Fibre (g)	0.05 Sodium (g)
6%	4%	4%	1%