

# RECIPE CARD

Koulourakia or Greek Easter Cookies

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## RECIPE NAME

Depends on shape and size.

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## YIELD

60 minutes

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## PREP TIME

15 minutes, or until golden brown

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## TIME TO COOK

Keep in airtight container.  
Cookies keep very well for 2 or 3 weeks.

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## NOTES

## INGREDIENTS

- 3 cups all-purpose flour
- 1 tsp baking powder
- 1 tsp baking soda
- $\frac{3}{4}$  cup unsalted butter, at room temperature
- 1 cup granulated sugar
- 1 large egg
- 2 egg yolks
- 1 tsp vanilla extract
- 1 tsp whiskey
- 1 large egg + 1 tbs water
- Sesame seeds (optional)

## PROCEDURE

1. Measure the flour by lightly spooning into cup and leveling off.
2. In a large bowl mix together flour, baking powder and baking soda; set aside.
3. In a separate bowl, cream butter and sugar until light and fluffy, about 3 minutes.
4. Add 1 egg plus 2 egg yolks one at a time beating until well combined.
5. Stir in vanilla and whiskey.
6. Add flour gradually and stir just until a soft but not sticky dough forms. Cover and let rest for 30 minutes.
7. Preheat oven to 375°F. Line cookie sheets with parchment paper; set aside.
8. In a small bowl beat remaining egg with 1 tbsp of water; set aside.
9. Taking 2 tsp of dough, roll into 1/3-inch thick rope about 6 inches long, form into a tight U shape and then into a twist.
10. Place on baking sheet 2 inches apart and brush with egg wash. Sprinkle with sesame seeds if desired.
11. Bake for about 15 minutes, or until golden brown.