

# Sunvil Supper Club

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March 2016 - Greek Easter Cookies (Koulourakia)



## Ingredients

250g butter  
1½ cups of sugar  
2.5g powdered baking ammonia  
½ cup of lukewarm milk  
4 medium eggs  
1 tablespoon of vanilla extract  
zest of 2 oranges  
1kg all-purpose flour  
2 egg yolks  
1 tablespoon of water for glazing the koulourakia

## Method

In a mixing bowl add the sugar and butter (chopped) and mix for about 10-15 minutes, until the butter takes on a creamy texture. Before starting this recipe, it is a good idea to ensure that the butter is at room temperature.

Meanwhile, warm the milk until lukewarm and remove the pot from the heat. Then add the ammonia and blend until dissolved. Set aside.

Add the eggs to the butter and sugar mixture one at a time, whilst mixing, allowing time for each one to be absorbed, before adding another. Pour in the vanilla extract, the orange zest and milk (with the ammonia) and mix to combine. Add the flour, a little bit at a time, whilst mixing, until the ingredients are combined and the dough is soft and not too sticky.

Cover the dough for the koulourakia with some cling film and set aside to rest for 20 minutes.

Place the dough on a clean work surface and take a small piece to form long cords (repeat). Shape the koulourakia with your hands, and experiment with the shapes - they can be anything you like. Line a large baking tray with parchment paper and place the koulourakia, leaving some distance between them as they will rise considerably when baked.

In a small bowl add the egg yolks and 1 tablespoon of water and whisk with a fork. Brush the top of the koulourakia and bake in a preheated oven at 200°C for 15 minutes, until reaching a nice golden colour all over.

Easter is a major festival in Greece - bigger than Christmas - and Greek Easter celebrations are renowned worldwide.

Although our recipe includes dairy (for extra indulgence!), Koulourakia are traditionally made without any dairy produce for the people that have fasted over lent.

**Tip:** enjoy koulourakia with your morning or afternoon coffee - they are perfect for dipping!

**Find out more about our holidays to Greece at: [www.sunvil.co.uk/holidays](http://www.sunvil.co.uk/holidays)**