



Koulourakia

SERVES: 36

INGREDIENTS:

- 3 ½ - 4 cups all-purpose flour
- 1 ½ tsp baking powder
- ¾ cup granulated sugar
- Zest of 1 orange
- ½ cup butter
- 2 large eggs
- 1 large egg yolk
- 1 ½ tsp vanilla extract
- ¼ cup orange juice
- ¼ cup milk

Egg Wash:

- 1 egg yolk
- 1 tsp water
- 2 tbsp sesame seeds

METHOD:

1. Preheat oven to 190°C
2. Place rack in the centre of oven. Line cookie sheet with parchment paper
3. Sift together 3 ½ cups flour and baking powder and set aside. The other ½ cup of flour is reserved in case we need to add extra flour
4. In a bowl of a stand mixture, with the paddle attachment, whisk together the orange zest and the sugar
5. Add the cubed room temperature butter and cream together with the sugar until light and fluffy. This can take up to 5 minutes. Make sure to scrap down the sides of the bowl a few times
6. Add the eggs, one at a time beating well and scraping down the bowl between each addition
7. Add the egg yolk and again, beat well and scrape down the bowl
8. Add the vanilla extract, orange juice and milk. Beat together for 30 seconds



9. On low speed, add the 3 ½ cups of flour and baking powder. The dough should be soft but not sticky. Add a few tablespoons of flour if the dough is still sticky.
10. With a medium sized cookie scoop, portion and roll into a 7 inch log
11. Shape into desired shapes (braids, pinwheels, twists, etc)
12. Place on parchment lined cookie sheets about 1 inch apart
13. Brush with egg wash and sprinkle with sesame seeds
14. Bake for 13 minutes or until cookies are golden brown
15. Allow to cool for a few minutes on the baking sheet before transferring to wire rack to completely cool down
16. Can be kept in an airtight container at room temperature for about 2 weeks, the cookies can also be frozen

