



### **KOURABIEDES (GREEK BUTTER COOKIES)**

1/2 cup unsalted butter  
1/8 cup granulated sugar  
1 egg yolk  
1/2 teaspoon vanilla extract  
1/4 teaspoon almond extract  
1-1/4 cups all purpose flour  
1/4 cup finely chopped walnuts  
24 whole cloves  
Confectioners' sugar as desired

Preheat oven to 350F degrees.

In a mixing bowl, combine butter, sugar, egg yolk, vanilla, and almond extract. Beat until light and fluffy. Stir in flour and walnuts, mixing until dough forms.

Using 3/4 Tablespoon of dough for each cookie, form into about 1-inch ball shapes. Insert one whole clove into center of each ball so that the clove top is visible.

Place balls, clove side up about 2 inches apart on ungreased insulated baking sheets. Bake for about 20 minutes or set but not browned completely. Remove from oven; set aside for 5 minutes. Remove to cooling rack. While cookies are warm, roll cookies to

coat with confectioners' sugar. Before serving, sprinkle additional cookies with confectioners' sugar. Yield: about 24 cookies

Cook's Tip: This recipe can be doubled if desired.

About this recipe: These little confectioners' sugar puffs have a hidden surprise, a whole clove right in the center. That burst of spicy flavor joins vanilla and almond creating this unique little cookie. It is your taste trip to the Acropolis of Athens and the charm of the Greek Isles. Enjoy your cookie adventure!