



GHRAYBEH (Meltaway Butter Cookies)

1 cup unsalted butter, softened
1 cup confectioners' sugar
1/2 teaspoon orange blossom water
1 teaspoon orange liqueur
2 cups all purpose flour or as needed
42 salty smoky whole almonds

Preheat oven to 300 degrees F. Place nonstick pads on insulated cookie sheets. Cream butter and confectioners' sugar until very soft. Mix in orange blossom water and orange liqueur.

Slowly add the flour; mix only until dough forms.

To form each cookie: Use 1/2 Tablespoon cookie scoop of dough, roll dough into about 3 inch long strip; twist dough into an S shape. Place on prepared cookie sheets; press a whole smoky almond in center of each S cookie.

Bake in 300 degreeF preheated oven for about 20 to 25 minutes. The cookies will have a light white golden color. Let rest about 10 minutes; remove to cooling rack. Cool.

Yield: about 3-1/2 dozen cookies

Note: If you don't have orange blossom water; use additional orange flavoring. You can also use vanilla if desired. Do not over bake these cookies.

About the Recipe: This is a Middle Eastern shortbread sweet cookie. The original recipe used semolina and pistachio nuts. I like the flavor of smoky salted almonds with the buttery light orange dough. They are very easy to make.

Inspired by:

<http://www.food.com/recipe/ghraybeh-butter-cookies-middle-east-palestine-386348>

<http://www.littlesunnykitchen.com/2014/07/ghraybeh-middle-eastern-shortbread-cookies/>