



1925

# Recipe for butter cookies “kourambiedes”

Traditional specialty from our “past moms”!  
Athens College Christmas Bazaar

Recipe from Smyrna  
Yields approximately 130 cookies

## Ingredients

1300 gr. butter (650 gr. fresh butter & 650 gr. clarified butter)  
1 tea saucer granulated sugar  
1 small wineglass ash water  
1 small wineglass cognac  
2 kg. all-purpose flour  
800 gr.-1 kg. (approximate) blanched almonds coarsely chopped  
Confectioner's sugar

## Instructions

Cream butter and sugar until frothy and light.  
Gradually add flour and liquid ingredients.  
Lastly, add almonds.  
The dough should be quite soft.  
Shape and bake at 180° C.  
Dust with confectioner's sugar.