

# THE CULINARY Playground



## Koulourakia Greek Holiday Cookies

4 T butter, softened  
1/4 C sugar  
2 1/2 T egg beaters, plus a little for egg wash  
1 1/2 t orange juice  
1/2 t vanilla extract  
1 C all-purpose flour  
1/4 t baking powder  
1/8 t baking soda

In a large bowl, cream butter for 3 minutes, add sugar and cream another 3 minutes.  
Add egg beater, orange juice and vanilla and beat well.

Spoon and level the flour into a sifter and add baking powder and baking soda. Sift flour mixture into the creamed mixture and stir to incorporate or beat again quickly just until no dry streaks remain.  
Refrigerate for 1 hour or until easy to handle.

Use small cookie scoop to portion dough. Shape dough into a 6-in. rope; fold in half and twist twice, or make S shape, flouring hands if dough is sticky.

Place 2 in. apart on parchment lined baking sheet.

Using pastry brush, brush egg wash over dough. (A splash of OJ can be added to egg wash for additional flavor)

Bake at 350° for 7-12 minutes or until edges are golden brown.  
Remove to wire racks. When cool, dust with powdered sugar.

