

MIRKWOOD DESIGNS presents...

## Koulourakia – Greek Sesame Cookies

*These cookies are not too sweet, and are delightful with a cup of coffee or tea.*

*They are traditionally served at Christmas and Easter.*

### Ingredients

- 1 cup granulated sugar
- 12 tablespoons (1½ sticks) unsalted butter, softened
- 3 large eggs
- 1 teaspoon vanilla extract
- 5 cups unbleached all-purpose flour
- 1 tablespoon baking powder
- ¼ teaspoon ground nutmeg
- ½ teaspoon table salt
- 4 tablespoons sesame seeds
- 2 tablespoons milk



### Instructions

1. Preheat oven to 350 degrees Fahrenheit.
2. Grease two cookie sheets, or line with parchment.
3. In the bowl of a standing mixer, cream butter and sugar.
4. In a small bowl or cup, whisk the eggs. Remove 1 tablespoon of the eggs to another small bowl for later use.
5. Add vanilla and the remaining whisked eggs to the butter and sugar, mixing until blended.
6. In a large bowl, sift flour, baking powder, salt, and nutmeg. Stir to combine.
7. Gradually add dry ingredients to creamed butter mixture, occasionally scraping down the sides.
8. When the dough becomes stiff, remove it to a countertop and knead, making sure all of the dry ingredients are incorporated. **Cover dough with plastic wrap while you work** to keep it from drying out.
9. Pinch off about a tablespoon of the dough and roll into a ball. Roll the ball into a 7-inch-long rope.  
*Note: If the dough becomes dry and cracked as you work, grease your hands with additional softened butter before rolling each ball.*
10. Sprinkle the countertop with sesame seeds and roll the rope in the seeds to cover lightly.
11. Twist into desired shape (pretzel, candy cane, circle, etc.) and move to prepared cookie sheet, keeping cookies 1 inch apart.
12. Whisk the remaining tablespoon of egg with the milk. Brush each cookie with the egg/milk mixture.
13. Bake at 350 for about 20 minutes. The cookies should just begin to turn golden, and should be lightly brown on the underside.
14. Remove cookies to a wire rack to cool. Cool completely before storing in an airtight container.

Yield: 4 dozen cookies

*Copyright 2009 by Ruthann Logsdon Zaroff for Mirkwood Designs.*

*This recipe is for personal use only and may not be sold or otherwise distributed without this copyright information.*

[MirkwoodDesigns.com](http://MirkwoodDesigns.com)