



Kourabiedes (Greek Shortbread Biscuits)

250g softened, unsalted butter
1 cup icing sugar
½ tsp ground nutmeg
1 tsp vanilla extract
Zest of 1 lemon
Zest of 1 orange
2 cups plain flour
1 tsp baking powder
200g almond meal
120g pine nuts
Extra icing sugar for coating

1. Pre-heat oven to 160 degrees Celsius and line 2 oven trays with baking paper
2. First, toast the pine nuts. Place them on one of the prepared trays and bake them in the oven until they are lightly browned. Allow them to cool completely and pulse them in a food processor until they become a fine crumb – set aside.
3. Cream together the butter, sugar, nutmeg, vanilla and zest with an electric mixer until the mixture is light and creamy (approximately 3 minutes)
4. Sift in flour, baking powder and almond meal, then add the pine nuts
5. Use a spoon or spatula to combine the ingredients until a soft dough forms
6. Roll tablespoons of the mixture in your hands and shape into little crescents. Place biscuits on prepared trays
7. Bake for 20 minutes or until the biscuits are a light golden brown colour
8. Allow biscuits to cool completely before dusting them in a small bowl of extra icing sugar
9. Store Kourabiedes in an airtight container