

Desley Lagos
Women's Ladies Auxiliary of St George



Kourabiedes-Greek Almond Shortbread

Ingredients

- 500g butter
- 1 cup icing sugar
- 1 cup roasted almonds (slivered)
- 2 tbsp brandy
- 1 cup self-raising flour
- 4 cups plain flour
- whole cloves
- extra icing sugar

Method

1. Cream butter and sugar. Beat in brandy.
2. Fold in flour to make a very soft dough. Knead well.
3. Break off small pieces of dough and form into small crescent shapes.
4. Place whole clove in centre of each.
5. Bake on a greased baking tray in slow oven (120°C) for approximately 1 hour.
6. Roll in icing sugar while warm, then dust with more icing sugar before serving.
7. Cool and store in airtight container.