

Kourabiedes

Ingredients	American	Metric	large batch	Baker's %
Butter, unsalted	3 lbs	1360 g	7493 g	74.93 %
Powdered Sugar	1 lb 6 oz	625 g	3444 g	34.44 %
Almonds, chopped	1 lb	455 g	2507 g	25.07 %
Vanilla extract	1 teaspoon	2 ml	11 g	0.11 %
Baking Powder	1 oz	28 g	154 g	1.54 %
Pastry Flour	4 lbs	1815 g	10000 g	100.00 %
Rosewater, as needed	---	---	---	---
Powdered sugar for dusting as needed.	---	---	---	---
Total	9 lbs 7 oz 1 tsp	4285 g	23609 g	236.09 %

Method:

Combine the butter (room temperature), sugar and vanilla and cream on second speed with a paddle attachment until light and fluffy. Sift the pastry flour with the baking powder. Add the pastry flour, baking powder as well as the almonds and mix on first speed until fully incorporated. Shape into 1 oz round cookies and place on a parchment paper lined sheet pan. Press a “thump print” into each cookie. Bake at 375°F until lightly brown, +- 12 – 15 minutes. Remove from oven and spray lightly with rosewater. Cool completely before dusting generously with powdered sugar. Cookies can be stacked and additional powdered sugar should be used for each layer of cookies.