#### Mary Calombaris Kourambiethes Recipe

Written by

Tuesday, 12 March 2013 11:02 - Last Updated Tuesday, 12 March 2013 11:16

### **Kourabiethes Recipe**

# By Mrs Mary Calombaris

Yield: Approximately 24 pieces

### Ingredients:

- 250gm unsalted butter (room temperature)
- 2 tablespoons sugar
- 1/4 teaspoon salt
- 20gm vanilla sugar (\*note)
- ½ cup silvered almonds
- 3 cups self raising flour
- 1 cup plain flour

Sift both flours together

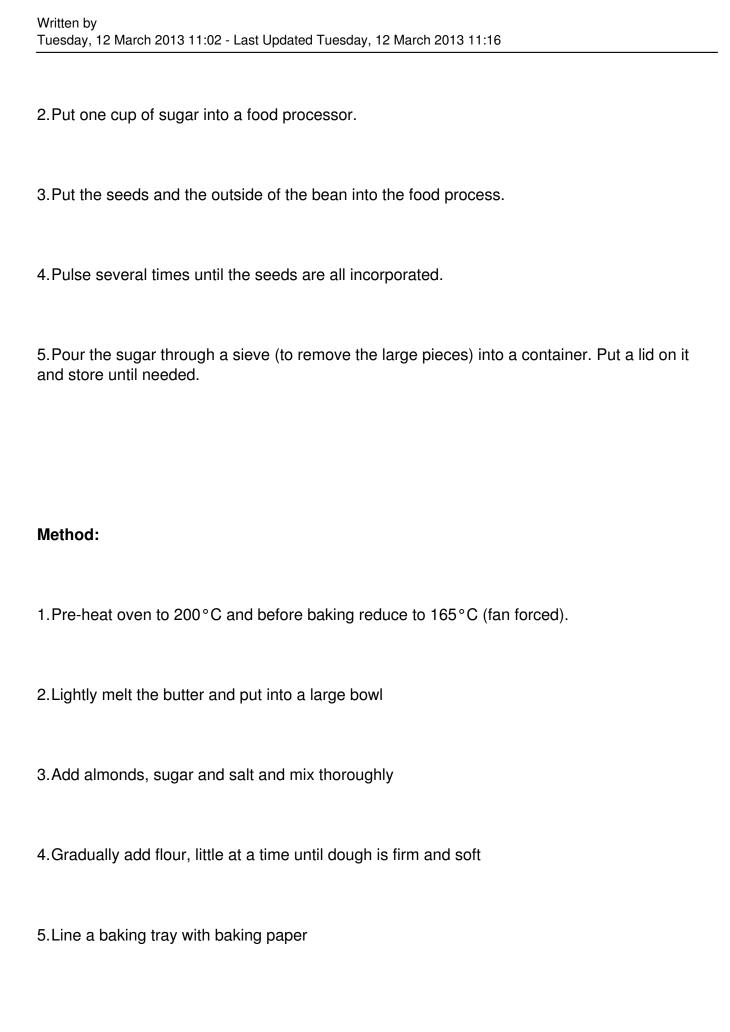
### \*Note Vanilla Sugar

- 1. 1.One whole vanilla bean
- 2. 2. One cup of sugar

# **Directions**

1. Split the vanilla bean in half lengthwise and scrape the seeds out with a knife. You will use both the seeds and the outside of the bean.

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6. Take a piece of dough the size of a 50c coin, and roll it into a ball in the palm of hand. Place the dough balls onto the baking tray, leaving enough space between each for the biscuits to spread.

7. Bake for 15–20 minutes or until golden brown. Allow to cool on the tray overnight.

8. Roll the biscuits in icing sugar.