

koulourakia

<https://www.agoramores.com/food/recipes/cookies/koulourakia>

Tags: [food](#) · [recipes](#) · [cookie-recipes](#)

Related

cookie-recipes

- [stroopwafels](#)
- [anzac biscuits](#)
- [cookies](#)
- [digestive biscuits](#)
- [kourabiedes](#)
- [maamoul](#)

recipes

- [pies](#)
- [shoofly pie](#)
- [cakes](#)
- [pate sucee](#)
- [blueberry pie](#)
- [chess pie](#)

food

- [Central Ohio U Pick Farms](#)
- [Columbus Farmers Market Seasons](#)
- [Re hydrated textured soy protein](#)
- [Cream sauces, milk solids](#)
- [Sugar](#)
- [Lemon juice](#)

Koulourakia

Greek butter twists, braided or coiled, brushed with egg and baked to a dry, faintly sweet biscuit built for dunking in coffee. They are the Easter cookie — made on Holy Thursday, eaten after the Saturday midnight liturgy — and unlike most cookies on this page they are only lightly sweet, closer to a bread ring than a dessert.

What makes it work

- **Baking powder and a stiff dough, worked like a bread dough.** Koulourakia are kneaded, briefly. That is unusual for a cookie and it is what makes the strand hold a braid without slumping.
- **Egg wash twice** — once before baking and once ten minutes in — for the deep mahogany gloss that is the visual signature.
- **Vanilla and orange zest, or mastic**, and a splash of brandy. Not cinnamon; cinnamon puts them in the wrong holiday.
- **Roll on an unfloured bench.** A little friction is needed to make the strand; flour makes it slide and the rope tears.
- **Bake until dry.** 20–22 minutes. They are supposed to snap and to keep for weeks.

Ingredients

Makes about 40.

- 250 g unsalted butter, softened
- 200 g granulated sugar
- 3 [eggs](#)
- 100 ml [milk](#)
- 2 tbsp brandy, optional
- 2 tsp vanilla — see [Pure vanilla extract](#)
- zest of 1 orange
- 750 g all-purpose flour
- 15 g baking powder
- 4 g fine salt
- 1 egg beaten with 1 tbsp milk, to glaze
- sesame seeds, optional

Method

Cream the butter and sugar four minutes, add the eggs one at a time, then the milk, brandy, vanilla and zest.

Fold in the flour, baking powder and salt, then turn out and knead for two minutes to a smooth, soft, non-sticky dough. Rest 20 minutes.

Take 25 g pieces and roll each into a 20 cm rope on an unfloured bench. Fold in half and twist, or coil into a snail, or shape into a horseshoe.

Set on parchment, brush with egg wash, and scatter sesame if using. Bake **180 °C / 350 °F for 20–22 minutes**, brushing again with egg at the ten-minute mark, until deep golden brown.

Notes

- **They are dunking biscuits.** Dry and firm is correct; a soft koulouraki has been underbaked.
- Mastic and mahleb — ground cherry-stone kernel — are the traditional Greek aromatics and both are worth buying once; see [expensive spices](#).
- **Keeps a month** in a tin.

Elsewhere on the site

Method and theory: [Cookie recipes](#) · [cookies](#) · [quick breads](#)

Nearby: [kourabiedes](#) · [melomakarona](#) · [spritiz cookies](#)