**Kouriambedes/Italian Cookie Recipe**

**Ingredients**

1/2 lb. unsalted butter (softened)

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1 Egg

1 lb. Confectionary Sugar

¼ c. Sugar

4.5 – 5.5 Cups Sifted All Purpose Flour

1.5 tsps. Baking Powder (Aluminum Free)

2.5 Tbsp. Anisette

¼ c. Finely Chopped Walnuts

¼ tsp. Cinnamon

2 Tbsp. Milk

Sift about 4.5 – 5.5 Cups of All Purpose Flour with 1.5 tsps. of Baking Powder and Set Aside. Cream the butter. Add 1 whole egg, cinnamon and sugar. Continue beating. Add Anisette (about 2.5 small cordials) with walnuts and continue mixing with hands until the dough ball forms. Shape ½ of dough into balls and the other half flatten and place on a lightly greased cookie sheet. Bake in 375-degree oven for 20-25 minutes or until golden brown on bottom. Let the cookies cool before decorating.

You can make dough ahead of time and place it in freezer. Just thaw, bake and decorate when needed.

Yields approx. 2.5 dozen cookies

**Icing/Powdered Sugar Decoration**

* Greek Version - Place cooled round cookie balls in bag with confectionary sugar and shake. Place in small cupcake liners and serve.
* Italian Version -
* Mix 1 Cup of Powdered Sugar with 2 Tbsps. Milk
* Spoon over the Flat Cookie and Sprinkle with Sprinkles While Wet Over Cookie Cooling Rack
* When Dry Place in cupcake liners and serve.