



Phil's KOULOOURIA

TRADITIONAL GREEK COOKIES

Soft, buttery, lightly sweetened Greek braided cookies, with a hint of orange and vanilla. Perfect for coffee, holidays or any time.



MAKES
APPROX. 10 DOZEN



PREP TIME
30 MIN



REST TIME
15-20 MIN



COOK TIME
15-20 MIN



OVEN TEMP
350°F (175°C)

INGREDIENTS

- Unsalted butter (room temperature) 1 lb (454 g)
- Sugar 2 cups (400 g)
- Large eggs (room temperature) 8
- Baking powder 6 tsp
- Pure vanilla extract 1 tbsp (15 ml)
- Zest of 1 large orange 1 orange
- Juice of 1 large orange 1 orange (about 1/2 cup)
- All-purpose flour 7+ cups (840 g+)



STEP-BY-STEP

-  In a stand or hand mixer, beat the eggs and sugar until frothy, light and creamy (about 3-5 minutes).
-  Add the softened butter, vanilla extract, orange zest and orange juice. Mix until well blended.
-  In batches, add the flour and mix between additions until a dough forms.
-  Transfer the dough to a clean surface and knead by hand until smooth and soft.
-  Cover and let the dough rest for 15-20 minutes.
-  Take about 25 g of dough, roll into a ball, then roll into a cylinder roughly 6-8 inches long (or to your liking).
-  Fold the cylinder into a U shape and cross braid it to create the traditional look.
-  Place cookies on a parchment lined baking sheet, leaving enough space between them. Brush with egg wash.
-  Bake at 350°F (175°C) for 15-20 minutes, rotating the pan halfway through. Remove from oven, let stand 10 minutes, then transfer to a wire rack to cool completely.

CHEF'S TIPS



- Use room temperature ingredients for the best texture.
- Add flour gradually. You may need slightly more than 7 cups, depending on humidity and egg size.
- Knead just until smooth and soft. Do not overknead.
- Letting the dough rest makes it easier to shape.
- Shape the cookies to your preferred length and thickness.
- Brush with a simple egg wash (1 egg + 1 tbsp water, beaten).
- Rotate the pan halfway through baking for even color.
- Let the cookies cool completely for the best texture and flavor.
- Store in an airtight container. They stay fresh for several days.

NUTRITION FACTS

Per cookie (approximate)	
Calories	140
Protein	2 g
Fat	8 g
Saturated Fat	5 g
Carbohydrates	17 g
Fiber	0.5 g
Sugars	8 g
Sodium	50 mg

SERVING SUGGESTION



Enjoy with Greek coffee, tea or a glass of cold milk. Perfect for holidays or any time of the year.



SIMPLE
INGREDIENTS



TRADITIONAL
FLAVOR



AUTHENTIC
GREEK RECIPE

