



Kourabiedes are a traditional Greek almond and walnut-filled crescent pastry that is infused with cardamom and cinnamon flavors to make the perfect treat.

INGREDIENTS

1/3 cup vegetable oil
1/3 cup plain yogurt
2 egg yolks
1 + 1/3 cups all-purpose flour
1 teaspoon baking powder
1/4 cup Confectioners sugar

For the filling:

1/2 cup almonds
1/4 cup walnuts
1/4 teaspoon ground cardamom
1/2 teaspoon ground cinnamon
1/4 cup granulated sugar

In a large bowl, add the vegetable oil, yogurt and egg yolks and stir together until fully combined.

In another bowl, combine the flour and baking powder. Sift the dry ingredients slowly to the large bowl, whisking continuously.

Once your batter forms a soft and sticky dough, knead for a few minutes. Cover the bowl with plastic wrap and set aside for 2 hours (at room temperature).

Make the filling: Grind the almonds and walnuts in a food processor or blender. Add the cardamom, cinnamon and sugar and continue to blend. Set aside

Roll out the dough very thin, almost paper-like, at about 1/16 inch thick on a well-floured surface. Using a round 2-inch cookie cutter, cut out circular shapes.

Add 1 and 1/2 teaspoon of the almond/walnut filling onto the center. Fold over to form half-circle shape. Press down on the edges and roll them over to seal or seal them using a fork and make mini impressions onto the seal. Repeat with all the dough.

Fill up a pot about 2 inches of vegetable oil and heat on medium. Deep fry the crescents, one by one. It will only take a few seconds until the crescents brown.

Do not overcook or they will burn. Place the cooked crescents onto paper towels to remove any excess oil.

In a small plate, pour out some Confectioners sugar.

Dip the cooked crescents into the sugar while they are still hot, but cool enough to handle, or the Confectioners sugar will not stick on properly.

Place on a tray and allow it to cool completely.