Koulourakia - Greek Easter Biscuits)

Ingredients

200g sugar

125g margarine

13g baking powder

150ml warm milk

2 eggs

1 orange

½ teaspoon vanilla essence

600g plain flour

Utensils

Scales

Grater

Bowl

Chopping board

Sieve

Wooden spoon

Spatula

Small cup

Fork

Measuring spoons

Pastry brush

Method

Turn oven to 375F/190C. Line baking tray with parchment paper.

Weigh the margarine and then weigh the sugar into a small bowl. Add to the margarine and cream until light and fluffy.

Warm the milk slightly in the microwave and then add in the baking powder. Mix until all the powder has dissolved. Put to one side

Break one egg into a cup and whisk with a fork. Add to the mixture. Repeat with the other egg and stir really well until it is all gone.

Grate the orange on the smaller side of the grater.

Add the vanilla essence, orange zest and milk to the mixture and stir in until all mixed well.

Weigh 300g of flour, sift in and then mix well. Repeat with the other 300g of flour. Mix until all the flour has gone.

Place the dough on a lightly covered work surface and make a small ball of mixture. Roll into a sausage and then make into shapes, spirals, s shape, snails and twists.

Brush with milk and place in the oven for roughly 15 minutes until golden brown.



