

Ghorayeba

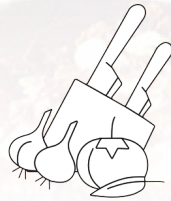
(Egyptian Butter Cookies)

Prep Time: 15 minutes

Cook Time: 18 minutes

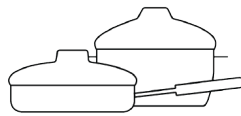
Servings: 30 cookies

Fun Fact: This popular Egyptian dessert is usually made for special occasions.



Ingredients

- 1 cup (2 sticks) of unsalted butter, softened
- 10 tablespoons of sugar
- 2 cups of all-purpose flour
- Handful of sliced almonds or pine nuts



Directions

1. Preheat the oven to 325°F and line two baking sheets with parchment paper.
2. Using an electric mixer, cream the butter in a large mixing bowl for 1 minute.
3. Add sugar and continue to beat for 5 minutes, until smooth.
4. Add flour and mix into batter using a spatula.
5. Roll batter into walnut-size balls.
6. Place on baking sheet 3 inches apart.
7. Place a nut into the center of each cookie, pressing down.
8. Bake for 15 to 18 minutes. (Cookies should be firm and white, not brown.)
9. Cool for 10 minutes before placing on a rack to finish cooling.