

Kourabiethes
(Almond Cookies)

Ingredients

1/2 cup semolina
1 cup sugar
1 lb. finely ground almonds (about 4 cups)
3/4 cup (6 oz.) orange blossom water

Utensils

measuring cup
mixing bowl
wooden spoon
cookie sheet
wire rack

Preheat the oven to 400°F. Grease and flour the cookie sheet. Finely grind the almonds. Combine the ground almonds with the sugar in a mixing bowl. Stir well. Add the semolina and enough orange blossom water to make the dough easy to roll into balls. If necessary, keep adding more semolina or orange blossom water to make the dough the right consistency. Roll the dough into balls the size of a walnut and place them on the cookie sheet 1 to 1 1/2 inches apart. Place the cookie sheet in the oven and bake for 12 to 18 minutes. Remove the almond cookies from the cookie sheet with a spatula and place them on a wire rack to cool. Before serving, sprinkle the cookies with orange blossom water. Almond cookies can be made in advance of the meal.