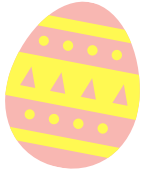


Traditional Greek



EASTER COOKIES



INGREDIENTS

750g plain flour

400g butter

250g sugar

2eggs (+1egg)

1tsp baking powder

dark chocolate+sprinkles

INSTRUCTIONS

Add all ingredients in a mixer bowl.

Mix well, till the dough soft but not sticky.

Make shapes and place on greaseproof paper.

Beat 1 egg with a bit of water and spread on top of the cookies.

Bake at 160-170C until golden.

When cool, dip in melted chocolate sprinkles.

DON'T FORGET

- The butter needs to be cold
- If the dough is sticky, leave in the fridge to rest for a while
- Keep the cookies in a metal, airtight container