

ΚΑΛΑ ΧΡΙΣΤΟΥΓΕΝΝΑ

Mrs. Pappa 5th grade Greek Class





ΚΟΥΡΑΜΠΙΕΔΕΣ ΚΑΙ ΜΕΛΟΜΑΚΑΡΟΝΑ 2022

Kourabiedes RECIPE Ingredients (50 Pieces) - Greek Snowballs

Due: Thursday, December 8

250 g almonds (optional), 600 g cold fresh = the best you can find unsalted butter, 220 g powdered sugar, 2 teaspoons baking powder, 60 ml of brandy or orange juice, 4 teaspoons vanilla extract, 1200 g flour for all uses.

1. We start the recipe by throwing the almonds in a pan and roasting them at 160 degrees Celsius = 320 F for about 15 minutes. Then we crush them in a blender.
2. Then we put the butter in the mixer and we add the sugar beating for about 20 minutes.
3. We gradually add the baking powder, brandy or juice, almonds and finally vanilla, while we are mixing them.
4. Continue mixing, adding the flour gradually, until we have a fluffy dough.
5. When the dough is ready, we shape balls or cressends of the same size and place them in a pan with baking paper and press them a little with our finger .
6. We bake at 160 Celsius in a preheated oven for about 30 minutes, depending on the oven.

Place on the counter baking paper and pour about half of 800 g powder sugar once when they are hot and half later when they are cool.

https://www.youtube.com/watch?v=C_rCI7i1uAg

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Melomakarona RECIPE Ingredients (40 Pieces)

Due: Thursday, December 15

For the syrup: 600 ml of water, 500 g sugar, 1 orange peel, 5-6 cloves, 1 cinnamon stick, 100 g organic Florida honey

For Melomakarona: 150 g sugar, 300 ml organic extra virgin olive oil MGPappas, 200 ml of Organic orange juice, Grate 1 orange, 1 teaspoon cinnamon, a teaspoon cloves, (30 ml of brandy if you want), 800 g of all purpose flour, 1 baking powder, 200 g Walnuts

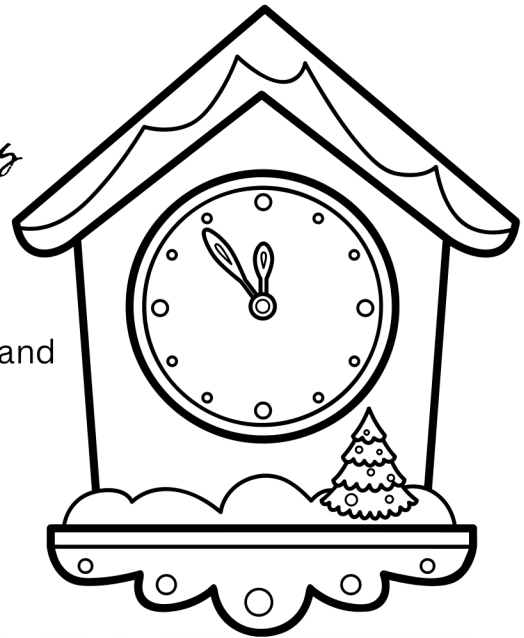
1. We start by making the syrup. Put all the ingredients for the syrup, except the honey, to boil for about 5 minutes. Then, remove from the heat and incorporate the honey.
2. We continue to make the dough for the melomakarona. Dissolve the sugar in the oil in a bowl. Then, put the soda in the orange juice and stir to froth. Then, put the juice mixture in the oil mixture and flavor with the orange zest, cinnamon and cloves. Then, add the flour and the baking powder and mix until the dough for the melomakarona is created.
3. Continue and shape melomakarona and pierce them with a fork, as shown in the video.
4. Place them in a pan with non-stick paper and bake at 170 degrees Celsius, until golden brown. When they are ready, syrup the warm melomakarona in the cold syrup.
5. TIP: For best results, leave them for 12 hours before consuming.lol
- 6.

<https://www.youtube.com/watch?v=eo7oRXRpdBI>

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Use the greek words
for the Ingredients and the preparation and
bake delicious Greek kourabiedes kai
melomakarona!

Upload the video (1-2 min) on
SEESAW activities.





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Λεξιλόγιο - Ετοιμασίες για το βίντεο: