

# Greek Butter Biscuits

Printed from Biscuits Recipe at <http://www.biscuitsrecipe.co.uk/>

*These tasty biscuits are absolutely melt in the mouth and they are perfect for serving with a glass of milk or a cup of tea. They're enriched with egg yolks and cognac and they are actually really simple to make.*

## Ingredients:

500g unsalted butter  
450g plain flour  
200g caster sugar  
60ml cognac  
2 egg yolks and one whole egg  
1 tsp. baking powder

## Directions:

1. Preheat the oven to 200C.
2. Beat together the butter and sugar using an electric whisk. Add the egg yolks one at a time and then whisk in the cognac.
3. Stir in the baking powder and then add the flour, bit by bit, mixing with your hands, until the mixture no longer sticks to your hands.
4. Roll the dough into thin sausages and make plaits from the sausages.
5. Brush the biscuits with beaten egg and bake for 15-20 minutes or until golden brown.

*Author: Laura Young*