



## **OLIVE OIL BISCUITS WITH CUMIN AND SESAME**

*(Koulourakia me Kimino kai Sousami)*

A great, healthful breakfast dunk!

4 - 4 1/2 cups all-purpose flour  
2 teaspoons baking powder  
2 teaspoons cumin seeds  
Grated rind of 1 large orange  
1 teaspoon ground cloves  
1/2 cup Krinos Extra Virgin Olive Oil  
1/2 cup sugar  
3 eggs  
2 tablespoons water  
1/2 cup strained fresh orange juice

Lightly toast the cumin seeds over medium-low heat in an ungreased skillet, stirring constantly for a few minutes. Remove.

Combine 4 cups flour, baking powder, cumin, orange rind, and cloves in a large bowl.

In a separate bowl, whip together the olive oil and sugar until creamy. Add two eggs and continue beating. Pour in the orange juice and continue whipping until creamy. Add the liquid to the flour mixture, stirring vigorously with a wooden spoon, until dough mass forms. Knead the dough on a lightly floured surface, adding more flour if necessary, until smooth. Cover and refrigerate 1 hour before using.

Preheat oven to 350°F and lightly grease 2 cookie sheets. Take a walnut-sized piece of dough at a time, roll into a rope about 6 inches long and about the thickness of an index finger. Shape into a doughnut, a figure "8," or a knot. Place on cookie sheets, about 1 inch apart. Lightly beat remaining egg with 2 tablespoons water and brush over the cookies as a glaze. Bake for 15-20 minutes, or until the koulourakia are golden. Cool on racks and serve or store in a cool, dry place.

Yield: 5-6 dozen