

Adapted from the [Armenian Kitchen](#).



Armenian Cookies

4 T butter, softened
3/4 c sugar
2 eggs
1/2 t vanilla
1/2 c warm milk
2 T baking powder
1/2 t salt
3-1/2 to 4 c flour

Preheat the oven to 375F. Using an electric or stand mixer, cream together the butter and sugar. Next add the eggs, vanilla, milk, baking powder and salt. Mix until combined. Next add the flour 1/2 cup at a time, mixing well after each addition, until a dough begins to form. Gently knead the dough on a floured surface until the dough is smooth and slightly sticky.

Next pinch off ping-pong ball sized pieces of dough and roll them into balls. Next shape each ball into a six-inch log. Shape the log into a circle (like a doughnut), gently pressing the ends together. Place the cookies on a lightly greased or parchment lined baking sheet. Bake the cookies on the bottom rack of the oven for about 20 minutes, or until golden brown. Cool completely on a wire rack and store in an air-tight container.