

GREECE

MELOMAKARONA

Prep time: 15 mins
Cook time: 20 mins
Makes: 36

INGREDIENTS

4 C
high grade
flour



1 tsp
baking
powder



1 tsp
baking
soda



1 tsp
ground
cinnamon



¼ tsp
ground clove



¼ tsp
ground
nutmeg



125 mL fresh
squeezed
orange juice



125 mL
olive oil



125 mL
sunflower oil



METHOD

1. Preheat the oven to 180°C (350°F). Line a baking tray with baking paper.
2. In a bowl, combine the flour, baking powder, baking soda, ground cinnamon, ground cloves, and ground nutmeg. Mix together with a fork.
3. In a separate bowl combine orange juice, oils, honey, water, sugar, vanilla extract and orange zest. Stir together until well mixed.
4. Add your wet mixture to the dry mixture and mix with a wooden spoon until well incorporated.
5. Knead lightly with your hands. Place dough in a bowl and place, covered, in the fridge while you make the syrup.

GREECE

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INGREDIENTS

50 mL
honey



100 g
caster sugar



1 tsp
vanilla
extract



zest of 1
orange



FOR THE SYRUP

600 g
caster sugar



100 mL
honey



450 mL
water



1 stick of
cinnamon



3 whole
cloves



1 x 3cm piece
lemon rind



FOR THE GARNISH

½ C
walnuts
chopped



1 tsp
cinnamon



METHOD (CONTINUED...)

for the syrup

6. Add all the syrup ingredients to a large saucepan. Bring to the boil.
7. Once the mixture starts boiling, reduce the heat to medium and simmer for 10 minutes.
8. Remove from the heat and allow to cool. Remove cloves, cinnamon stick and lemon rind from the syrup.

back to the cookies!

9. Take the dough out of the fridge and start shaping the cookies by breaking off pieces of the dough and shaping into oval shapes, almost like a small egg. Place each cookie on the prepared baking tray.
10. Using a fork, press a crosshatch pattern in the centre of each cookie, flattening the egg-shape slightly.
11. Bake for approximately 20 minutes until a light golden brown colour.
12. Remove the cookies from the oven and dunk in the cooled syrup for approximately 10 seconds per cookie. Place the cookies on a plate lined with a couple of paper towels to absorb the extra syrup. The texture of the cookies gets quite mushy once you dip them – but still delicious!!
13. Garnish the cookies with the chopped walnuts!