

**MELOMAKARONA (makes 40)**  
**Greek honey macaroons**



**Ingredients**

**For the mixture**

1 cup olive oil  
1 cup melted butter  
1 cup orange juice  
 $\frac{3}{4}$  cup sugar  
 $\frac{1}{4}$  cup brandy  
7,5 cups flour  
1 teaspoon baking powder  
1 teaspoon baking soda  
Orange rind  
Ground cinnamon

**For the syrup**

3 cups sugar  
2 cups water  
1 cup honey  
1 cinnamon stick  
Lemon juice

## **Preparation**

### **Preparation of the mixture**

1. Start by mixing olive oil and sugar and beat well.
2. Then add all other ingredients (except flour) and mix well.
3. Finally add flour and baking powder.
4. Mix well until the mixture is homogenous until it becomes a soft dough.
5. Take small pieces and form oval-shaped 'cakes' with rounded edges to form a flatten egg
6. Place them in a baking pan, 2cm apart as they grow while baking.
7. Press their tops to flatten them.

Bake in preheated oven (150 C) for 20 minutes or until golden brown. You don't need to butter the pan.

### **Preparation of the syrup**

1. Put all ingredients in a saucepan and allow boiling for 4 minutes.
2. Dip the melomakarona (as soon as they come out of the oven) one by one in the syrup (it must be cold) for seconds.
3. Arrange them on a plate and sprinkle honey and chopped walnuts on top of them.

They don't need to be in the refrigerator. Just cover them with a plastic wrap or in a tin, they will last for days.

## **Notes**

Melomakarona is a traditional recipe that goes from grandmothers to us. This homemade sweet is in all Greek homes at Christmas and all mothers no matter their busy schedule make them for a real Christmas taste for children and all.