

# MELOMAKARONA

## Ingredients

2 cups walnuts ( crushed into coarse powder )

2 cups extra virgin olive oil

1 cup sugar

1 cup orange juice plus zest of 3 oranges

½ cup Metaxa or Brandy

1 ½ teaspoons soda

1 teaspoon baking powder

2 teaspoons cinnamon

1 teaspoon cloves

All purpose flour about 6 cups

## Syrup

1 ½ cups Greek honey ( preferably thyme )

1 ½ cups water

1 ½ cups sugar

## Topping

1 cup walnuts ( roughly chopped)

2 teaspoons cinnamon

4 tablespoons crystalised sugar

## Preparation

In a large bowl pour the olive oil, add the baking soda to the orange juice ( over the bowl because it will froth) pour in with the oil, add Metaxa, sugar stir well. Add walnut powder and orange zest, stir well.

In a separate bowl, sift flour, baking powder, spices. Add liquid mixture to flour mixture, use a spoon to blend well until you have a soft dough thick enough to make cookies out of.

Take a walnut size piece of dough, press lightly to flatten into a round cookie. Line a baking tray with grease proof paper, place cookies inside an inch apart because they do double in size , bake at 180 for 20 minutes or until lightly brown around the edges.

As the melomakarona are baking you start on the syrup. In a large pan ( the one you cook pasta in ) place water and sugar over medium heat, stir until sugar is dissolved. Once this happens add honey before it comes to the boil lower heat because honey tends to froth.

Once the melomakarona are cooked, cool them for 2 mins, then place them to the hot syrup for 1 min then turn them over for another min and take them out, place on a rack to cool. This can be a bit tricky because if you let the melomakarona bathe in the syrup too long they will fall to pieces. So better leave them for less time if this is your first attempt.

As they are cooling, combine topping and generously sprinkle on top. These keep for weeks, but I am certain that they will be gone within days.

This recipe yields around 60 pieces