

Melomakarona (Honey syrupy biscuits)

Ingredients

Pastry:

600 gr of all purpose flour
1 tsp baking powder
280 gr olive oil
200 gr freshly squeezed orange juice
grated rind of an orange
1 tsp ground cinnamon
½ tsp ground cloves
1 tsp soda
chopped walnuts



Syrup:

400 gr water
400 gr sugar
200 gr honey
1 shot of cognac



Execution

1. In a small bowl prepare the flour, by adding the baking powder.



2. Mix the orange juice with the oil, using your hands.



3. Add the rest of the ingredients, that is, the orange rind, the cinnamon, the cloves and the soda.



4. Add the flour mix. Do not mix too long, to avoid having a tight dough.



5. Roll into balls, then put on a grease paper in a baking tray and press them flat. Make a hole in the middle. Bake at 180° C in a preheated oven for 30' - 40'. Leave them to get cold and remove the grease paper.



6. Prepare the syrup by boiling the ingredients. Just before finished boiling add the honey, and after removing from heat add the cognac.



7. Pour the syrup with a table spoon on top of each biscuit. Then pour the rest of the syrup in the baking tray. After 30' turn them upside down, to let the syrup well in.



8. After 6-7 hours, sprinkle with the chopped walnuts and put in a large serving plate.



Happy Holidays!