



## Traditional Greek Christmas Cookies

### “Melomakarona”

#### Ingredients

##### For the syrup

500 g water  
800 g granulated sugar  
150 g honey  
3 stick(s) cinnamon  
3 whole cloves  
1 orange, cut in half

##### 1st mixture

1 kilo all-purpose flour  
200 g semolina, fine

##### 2nd mixture

400 g orange juice  
400 g seed oil  
180 g olive oil  
50 g icing sugar  
1/2 teaspoon(s) ground cloves  
2-3 teaspoon(s) cinnamon  
1/4 teaspoon(s) ground nutmeg  
1 teaspoon(s) baking soda  
orange zest, of 2 oranges

##### To serve

honey  
walnuts

## Execution Method

### For the syrup

Boil all of the ingredients for the syrup, apart from the honey, until the sugar melts. Remove from heat.  
Add the honey and mix till combined.

Let the syrup cool for 3-4 hours. It must be cold by the time the cookies come out from the oven. You can prepare the syrup from the day before.

### For the cookies

Preheat the oven to 190\* C (370\*F) set to fan.

To make the cookies, you need to prepare 2 separate mixtures.

For the first mixture, add all of the ingredients in a large bowl.

Mix, using a hand whisk.

In a separate bowl, add all of the ingredients for the second mixture.

Combine the first and second mixture.

Mix by hand, very gently and for a very short time (10 seconds at the most). If you mix longer the mixture will split or curdle.

Mold cookie dough into oval shapes, 3-4 cm in length, 30 g each. Try to keep them as similar as possible.

Bake for about 20-25 minutes, until they are crunchy and golden brown.

As soon as you remove them from the oven, soak the hot cookies in the syrup for 10 seconds.

Allow them to drain on a wire rack.

Drizzle with honey and chopped walnuts.

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