

MELOMAKARONA

INGREDIENTS

- 750 g self raising flour
- 1 ½ cups of olive oil ½ cup of sugar
- 1 cup of orange juice
- 1 cup of tea brandy
- 1 teaspoon of baking soda
- 1 teaspoon of baking powder
- 1 ½ teaspoons of ground cinnamon
- 1 ½ teaspoons of ground cloves

FOR THE SYRUP

- 1 ½ cup of water
- 1 ½ cup of honey
- 1 ½ cup of sugar

Directions

In a mixing bowl, beat all ingredients (except those of syrup). When mixed well, use a handful of dough (or smaller quantity) to make each melomakaron, forming into a log shape. Flatten it out a little bit. Bake in preheat oven to 355°F (180°C) for half an hour. When baked, let them cool. Boil all ingredients for the syrup around five minutes. Pour the syrup into the pans with melomakaron and let them "drink".

Sprinkle with grated nut if you like.

