

MELOMAKARONA

YUMMY HONEY COOKIES WITH WALNUTS

Prep Time: 15 mins - Bake Time: 30 mins - Makes about 13 cookies

Ingredients

2 cups flour
¼ teaspoon baking soda
½ teaspoon baking powder
¼ cup + 2 tablespoons Olive Oil
2 tablespoons butter, softened
¼ cup sugar
1 tablespoon brandy
¼ cup fresh orange juice
½ tablespoon orange zest
1 teaspoon lemon juice
½ teaspoon lemon zest
½ cup chopped walnuts
½ teaspoon cinnamon
Pinch of ground cloves

FOR SYRUP TOPPING
½ cup honey
½ cup water ½ cup sugar

Directions

1. In large bowl, add flour, baking soda, and baking powder. Mix well.
2. Add olive oil, butter, sugar, brandy, orange juice, orange zest, lemon juice, and lemon zest. Mix well. Until you can form a dough ball. Light kneading may be needed.
3. Use parchment paper to line baking sheet.
4. Roll small pieces of dough into round balls.
5. Lightly press down on center to flatten dough.
6. Repeat until all dough is used.
7. Place in preheated oven at 350F for 30min, or until golden brown.
8. While baking, prepare syrup. Add water, sugar, and honey in pot and bring to boil. Reduce to a simmer for 5 minutes (if froth forms, skim away as needed).
9. Remove cookies from oven and pour syrup over cookies immediately.
10. Move cookies around pan after 10mins to make sure they absorb as much honey syrup as possible. Let cool.
11. Mix walnuts, cinnamon and ground cloves in a bowl.
12. Once melomakaronas have cooled, sprinkle walnut mixture over, covering the tops.

Enjoy!!!



Credit- LemonandOlives.com