

## Greek Honey Cookies (Melomakarona)

**Season:** Spring

**Type:** Dessert

**Serves:** 27 tastings

**From the garden:** -

**Class focus:** Grating orange rind



### Equipment:

Large mixing bowl x 1  
Small mixing bowl x 1  
Wooden spoon x 2  
Measuring cups  
Measuring spoons  
Grater x 1  
Juicer x 1  
Baking tray x 2  
Baking paper  
Serving plate x 5  
Kitchen tong x 5

### Ingredients:

#### *Cookies:*

3 cups plain flour  
4 ½ tablespoons sugar  
¾ teaspoon baking powder  
¼ teaspoon bicarbonate soda  
1 teaspoon mixed spice  
¾ cup olive oil  
1 orange (juice & finely grated the rind)

#### *Honey Syrup:*

½ cup honey  
⅓ cup hot water (from the kettle)

### What to do:

1. Heat oven to 160C.
2. Wash the orange.
3. Prepare all of the ingredients based on the instructions in the ingredients list.
4. Mix all the ingredients for *Honey Syrup* in a small mixing bowl. Set aside.
5. Mix all the cookies ingredients in a large mixing bowl.
6. Roll one tablespoon of dough, shape it into an oval and slightly flatten it. Repeat.
7. You should get 27 cookies.
8. Place them on the lined baking trays.
9. Bake for 25 minutes or until lightly golden.
10. While cookies are still hot, transfer them to 5 large serving plates with a kitchen tong in each and pour some honey syrup over the cookies.

Interesting terms: juice & finely grated the orange rind

Interesting techniques: grate the orange rind before juicing it, use the small holes on the grater, grate the rind without the bitter white pith – rotating the orange as you go.