



Melomakarona are egg-free spice cookies that have a sandy texture similar to a sablé. Soaked in a honey syrup and topped with roasted walnuts, these cookies melt in your mouth. Although they are traditionally served at Christmas, you will want to make them all the time.

Melomakarona

Ingredients

1 cup olive oil	1 tsp cinnamon
1 cup vegetable oil	1/2 tsp ground ginger
1/2 cup sugar	1/2 tsp nutmeg
1/2 cup beer	1 tsp baking soda
4 tbsp cognac	1 tsp baking powder
4 tbsp orange juice	4 cups flour
Rind of one orange	1 cup chopped walnuts
1/2 tsp salt	

Ingredients - Syrup

1 cup honey
2 cups sugar
1 cup water

Instructions

Preheat your oven to 350°F and line your baking sheets with parchment paper. Toast the chopped walnuts for five minutes and set aside to cool.

Sift flour, spices, salt, baking soda and baking powder and set aside. Mix together oils, sugar, beer, cognac, and orange juice. Add orange rind. Using a spoon, mix the liquids into the dry ingredients. The mixture will be quite lumpy at this stage.

Using a tablespoon, take some of the dough and roll it in your hands to make a smooth oval shape. Place on a baking sheet with at least 1" of space in between. The cookies do not spread out, but you don't want them to stick together. Bake for 30 minutes.

While the cookies are baking, prepare the syrup by mixing the honey, sugar and water and cooking on a medium heat until it starts to foam up. Remove from the heat once foaming.

Place your cookies in a baking dish and pour the hot syrup over the cookies. After a few minutes, turn over the cookies to ensure the tops also soak up some of the syrup. Place in individual paper cups and sprinkle with roasted walnuts.

Makes 36 cookies.