

Melomakarona

makes 5-6 dozen cookies

Cookie Dough

1 stick unsalted butter, softened
1 cup sugar
2 eggs
1 cup freshly squeezed orange juice
1.5 cups vegetable oil (or canola oil)
6.5 cups flour
1.5 tsp. cinnamon
1/4 tsp. cloves
1.5 tsp. baking powder
1/2 tsp. baking soda
1 tsp. salt

Syrup/topping

1.5 cups sugar
1.5 cups water
1.5 cups honey
1/2 lb. walnuts, crushed
1 tsp. cinnamon
1/8 tsp. cloves

To make the cookies:

Preheat the oven to 350.

Sift together the flour, cinnamon, baking soda, baking powder and salt. Set aside.

Cream together the butter and sugar. Add the eggs, one at a time, and beat until just incorporated. Add the oil and orange juice, mixing until smooth and combined.

Slowly add the flour mixture to the wet ingredients. If necessary, add more flour to make a workable dough. Knead the dough 7 or 8 times on a floured surface.

Roll cookies into oval shapes with the palm of your hand and place on an ungreased baking sheet.

Prick them with a fork several times. Bake the cookies for about 25 minutes or until done. Set aside to cool completely. These are best for dunking when allowed to sit overnight.

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To dip the cookies:

Mix the walnuts, cinnamon and cloves together in a bowl and set aside.

Once the cookies have cooled completely, start making your syrup. Bring the water, honey and sugar to a boil in a large sauce or sauté pan (I like using a high sauté pan, the bigger surface area across will let you dip more cookies at once). After it has boiled for a minute or two and thickened slightly, skim the foam off the top. Turn burner to low, just to keep the syrup warm.

In batches, dunk the cookies in the honey syrup. Leave them in there for about 40-50 seconds or so, before removing them with a slotted spatula and placing them on a baking sheet lined with wax or parchment paper. Top the dipped cookies with the walnut mixture.

Store these in an airtight container and they should keep for quite a while (if they last that long :)