



# Gluten free Greek Christmas honey cookies - Melomakarona

20'  
Hands on

25'  
Cook Time

50  
Portion(s)

1  
Difficulty



## Method

### For the syrup

- In a saucepan, add all of the ingredients for the syrup apart from the honey. Place over heat and bring to a boil.
- Keep in mind that you have to prepare the syrup 3-4 hours ahead of time so that it can be completely cool by the time the cookies are ready.
- As soon as the syrup comes to a boil, remove from heat and add the honey. Mix and allow the syrup to cool completely.

### For the cookies

- Preheat oven to 190\* C (374\* F) Fan.
- In a bowl, add all of the ingredients apart from the flour. Whisk.
- Add the flour in batches and mix with your hands until you create an elastic and quite oily dough.
- Shape the cookies evenly - 3-4 cm in diameter and 30 g each.
- Gently press down on each of them with a spider utensil to give them a nice shape and pattern.
- Bake for 20-25 minutes until crunchy and golden.
- When ready, immediately drop them in the cool syrup and let them soak for 10-15 seconds.
- Remove from syrup, drain and transfer to a serving platter.
- Drizzle with honey and sprinkle with walnuts.

## Ingredients

### For syrup

- 400 g water
- 400 g granulated sugar
- 2 cinnamon sticks
- 3 cloves
- 1 orange, cut in half
- 300 g honey

### For cookies

- 250 g sunflower oil
- 100 g olive oil
- 120 g brandy
- 120 g orange juice
- grated zest of 1 orange
- 1 tablespoon baking soda
- 1 tablespoon ground cinnamon
- 1 teaspoon ground cloves
- pinch of nutmeg
- 1 tablespoon gluten free baking powder
- 180 g icing sugar
- 750 g gluten free flour

### To serve

- 150 g honey
- 50 g walnuts

## Διατροφικός πίνακας

### Nutrition information per portion

204 Calories (kcal)	7.7 Total Fat (g)	1.0 Saturated Fat (g)	32.0 Total Carbs (g)
10%	11%	5%	12%
20.0 Sugars (g)	0.9 Protein (g)	0.7 Fibre (g)	0.24 Sodium (g)
22%	2%	3%	4%