



Greek honey pie – Melopita

15'

Hands on

45'

Cook Time

10-12

Portion(s)

1

Difficulty



Method

- Preheat the oven to 180° C (350 ° F) set to fan.
- In a **bowl** add the honey, the anthotyro cheese crumbled, and mix well until the ingredients are homogenized.
- Add the eggs, salt, vanilla extract, cinnamon, sugar, lemon zest, and mix with a serving spoon.
- Transfer the mixture into a buttered and floured **32 cm baking pan** and bake for 45 minutes. Remove and set aside to cool well.
- As soon as it is cool, spread the honey over the whole surface of the pie, dust with the cinnamon, and sprinkle with the walnuts and thyme.
- Serve with thyme.

Ingredients

- 300 g honey
- 1 kilo anthotyro cheese
- 7 medium eggs
- 1 pinch salt
- 1 teaspoon vanilla extract
- ½ teaspoon cinnamon
- 100 g granulated sugar
- zest of 1 lemon

To assemble

- 80 g honey
- ½ teaspoon cinnamon
- 50 g walnuts
- 1 teaspoon thyme

To serve

- thyme

Διατροφικός πίνακας

Nutrition information per portion

361 Calories (kcal)	18.0 Total Fat (g)	9.5 Saturated Fat (g)	37.0 Total Carbs (g)
18%	26%	48%	14%
37.0 Sugars (g)	12.0 Protein (g)	0.8 Fibre (g)	1.0 Sodium (g)
41%	24%	3%	17%