



Raw Greek Christmas honey cookies - Melomakarona

15'
Hands on

30"
Hands off

20
Portion(s)

1
Difficulty



Ingredients

- 200 g dates, pitted
- 100 g brandy
- 150 g oats
- 100 g walnuts, + extra, to serve
- orange juice, of 1 small orange
- orange zest, of 1 small orange
- 1 teaspoon(s) cinnamon
- 1/4 teaspoon(s) cloves
- 1 pinch nutmeg
- 1/4 teaspoon(s) ginger, grated
- 1 tablespoon(s) honey
- 100 g chocolate couverture, melted

Διατροφικός πίνακας

Nutrition information per portion

139 Calories (kcal)	6.1 Total Fat (g)	1.7 Saturated Fat (g)	15.0 Total Carbs (g)
7%	9%	9%	6%
9.2 Sugars (g)	2.5 Protein (g)	1.6 Fibre (g)	0.0 Sodium (g)
10%	5%	6%	0%

Method

- In a [bowl](#), add the dates with the cognac, and let them soak for 30 minutes. You can soak the dates simply in water if you do not want to add alcohol into the recipe.
- In a blender, beat the oats and the walnuts for a few seconds, until powdered.
- Transfer into a large bowl along with the orange zest, cinnamon, cloves, nutmeg, and ginger.
- [Drain](#) the dates from the cognac and add them into the food processor along with the honey and the juice. Beat for a few seconds until they are dissolved and turned into a paste.
- Add the solid ingredients' mixture, and beat for a few seconds until there is a malleable mixture.
- Shape into honey cookies -melomakarona, of 30 g each, and with the back of a [spider strainer spoon](#) or with a sieve, roll the honey cookies so to create designs.
- Decorate with [melted chocolate couverture](#), walnuts, and [serve](#).