



1925

Recipe for christmas cookies “melomacarona”

Traditional specialty from our “past moms”!
Athens College Christmas Bazaar



Recipe from Smyrna
For one baking sheet
(yields approximately 30 cookies)

Ingredients

4 cups all-purpose flour
1 tsp baking powder
1 tsp cinnamon
½ tsp baking soda
½ tsp ground cloves
1 generous tbsp. orange zest
1 cup olive oil
½ cup granulated sugar
4 tbsp cognac
4 tbsp orange juice

For the syrup:

1 cup honey
1 cup granulated sugar
1 cup water



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Instructions

Place flour, baking powder, cinnamon, baking soda, ground cloves and orange zest in a mixing bowl. In a blender mix oil, sugar, cognac and orange juice.

Blend until oil becomes light-colored (almost white). Add liquid ingredients into mixture in bowl and blend.

The mixture will be hard.

Shape cookies in size desired and bake in a convection oven at 180° C for approximately 30 minutes.

Prepare syrup.

Briefly boil ingredients (honey, sugar and water), remove foam and pour hot syrup over cookies. Sprinkle with finely chopped walnuts.

Repeat recipe in accordance with the number of cookies desired.