

TRADITIONAL GREEK RECIPE

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FINIKIA / MELOMAKARONA

Ingredients

2 glasses olive oil or corn oil
1 glass orange juice
 $\frac{3}{4}$ of the glass sugar
1 envelope baking powder
a little soda (powder) dissolved in a coffee cup of cognac
Flour as much as it takes

Sirup

1 and a half glasses of water
1 and a half glasses of sugar
1 and a half glasses of honey

PREPARATION

Put the oil, orange juice and sugar in a bowl and mix them thoroughly with a wooden spoon.

Add little by little the flour mixed with the baking powder and the soda with the cognac. Add as much flour as it takes to have flexible but not very soft dough.

Make the melomakarona by giving them an elliptical shape (about 6cm long x 3cm wide)

With two forks pinch the top of each melomakarono.

Bake them for about 40 minutes in a pre – heated oven.

Oven 180o C / gas Mark 5

Sirup

Put all the ingredients in a pot and boil them for 5 minutes.

Pour the syrup in the baking tray with the melomakarona when they are in lukewarm temperature.

Let them absorb the syrup.

Sprinkle them with chopped walnuts mixed with cinnamon and clove powder.