**MELOMAKARONA**

**TRADITIONAL GREEK SWEET FOR SPECIAL OCCASIONS**

**1 RECIPE/UNIT**

**FILLING:**

25 mL finely chopped walnuts

1-2 mL cloves

5 mL cinnamon

10 mL brown sugar

**DOUGH:**

45 mL oil

45 mL margarine, melted

45 mL orange juice

200 mL all-purpose flour

2 mL baking soda

2 mL baking powder

10-15 mL orange peel, finely grated

**GLAZE:**

50 mL honey

25 mL water

15 mL finely chopped walnuts

**DIRECTIONS**

1. Preheat oven to 325°F.
2. Prepare the filling by combining all the filling ingredients in a small bowl.
3. In a medium bowl, beat together oil, melted margarine, and orange juice until creamy and slightly thickened.
4. Combine flour, baking soda, baking powder, and orange peel in a small bowl.
5. Add flour mixture to the orange juice mixture. The dough should be elastic and pliable.
6. Divide the dough into 8-10 pieces.
7. Form each piece into a flat round dough in the palm of your hand. Top with about 5 mL of filling. Pull edges together to seal.
8. Gently roll/form in hands until 5.5cm long and 4cm wide and place on baking sheet.
9. Bake until golden brown, about 10-15 minutes.
10. Place honey and water in a medium pot and bring to a boil. Reduce heat to low. Lower baked confections into simmering liquid and simmer for 3 minutes.
11. Remove from glaze with a slotted spoon and sprinkle with chopped walnuts.