**MELOMAKARONA**

 **( SMALL HONEY CAKES)**

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**INGREDIENTS:**

**2 cups of olive oil**

**1 cup of sugar**

**1 cup of orange juice**

**1 cup of semolina**

**1 cup of soft flour**

**1 1/2 teaspoon baking soda**

**Grated orange and lemon peel**

 **For the syrup:**

**1 cup of sugar**

**1 cup of honey**

**1 cup of water**

**Directions:**

1. **Cream the olive oil with the sugar in an electric mixer, add the semolina slowly, the grated peel , the flour little by little and finally the soda. Beat well after each addition, until a soft non-sticky dough is achieved.**
2. **Pinch off dough the size of a small tennis ball and make small oval-shaped cookies . Bake them at 200 C until golden brown.**
3. **Take the cookies out of the oven and let them get cold.**
4. **When they are cold enough put them in a pan and pour them with the hot syrup. Sprinkle with walnuts.**

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***(BY LYDIA & KATHERINE)***