

# GREEK CHRISTMAS COOKIES - MELOMAKARONA

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School

# MELOMAKARONA HISTORY



Melomakarona (μελομακάρονα) are traditional Greek Christmas cookies, that are served during Christmas time throughout Greece

Historically, melomakarona are thought to be derived from the ancient and medieval makaria, which were eaten during funerals

Gradual changes in the recipe and the addition of dipping them in honey led to melomakarona which etymologically is derived from the Greek word for honey "meli" and "makaria"

# FOR THE MELOMAKARONA INGREDIENTS



### Click to add text

150g fine semolina (5.3 ounces, half a cup)

500g flour (soft) (17.6 ounces, 4 cups)

1/2 tbsp baking powder

100g orange juice (3.5 ounces, 1/3 cups)

3 tbsps cognac

100g sugar (3.5 ounces, 1/3 cups)

1 flat tbsp powdered cinnamon

1/3 tsp nutmeg (powder)

### Click to add text

1/3 tsp clove (powder)

1 tsp vanilla extract

1/2 tbsp baking soda

90g water (3.2 ounces, 1/3 cups)

125g olive oil (4.4 ounces, 1/2 cups)

125g vegetable/sunflower oil (4.4 ounces, 1/2 cups)

50g honey (1.8 ounces, 3 tbsp)

zest of 2 oranges

# INGREDIENTS

## For the syrup

300g water (10 ounces, 1.1/4 cups)

600g sugar (20 ounces, 2 3/4 cups)

2 cinnamon sticks

3 whole cloves

1 orange, cut in half

200g honey (7 ounces, 10 tbsp)

### To garnish

200g chopped walnuts (7 ounces, 1 2/3 cups)

powdered cinnamon (optional)

powdered clove (optional)

# TIP WHILE YOU ARE COOKING, CHECK OFF THE STEPS YOU COMPLETE AND FOLLOW THE RECIPE WITHOUT GETTING LOST

For the syrup



Boil all of the ingredients for the syrup, apart from the honey, until the sugar melts. Remove from heat. Add the honey and mix till combined.

Let the syrup cool for 3-4 hours. It must be cold by the time the cookies come out from the oven.

You can prepare the syrup from the day before.

### For the cookies

Preheat the oven to 190\* C (370\*F) set to fan.

To make the cookies, you need to prepare 2 separate mixtures.

For the first mixture, add all of the ingredients in a large bowl. Mix, using a hand whisk.

In a separate bowl, add all of the ingredients for the second mixture.

Combine the first and second mixture.

# FOR THE COOKIES



Mix by hand, very gently and for a very short time (10 seconds at the most). If you mix longer the mixture will split or curdle.

Mold cookie dough into oval shapes, 3-4 cm in length, 30 g each. Try to keep them as similar as possible.

Bake for about 20-25 minutes, until they are crunchy and golden brown.

As soon as you remove them from the oven, soak the hot cookies in the syrup for 10 seconds.

Allow them to drain on a wire rack.

Drizzle with honey and chopped walnuts.

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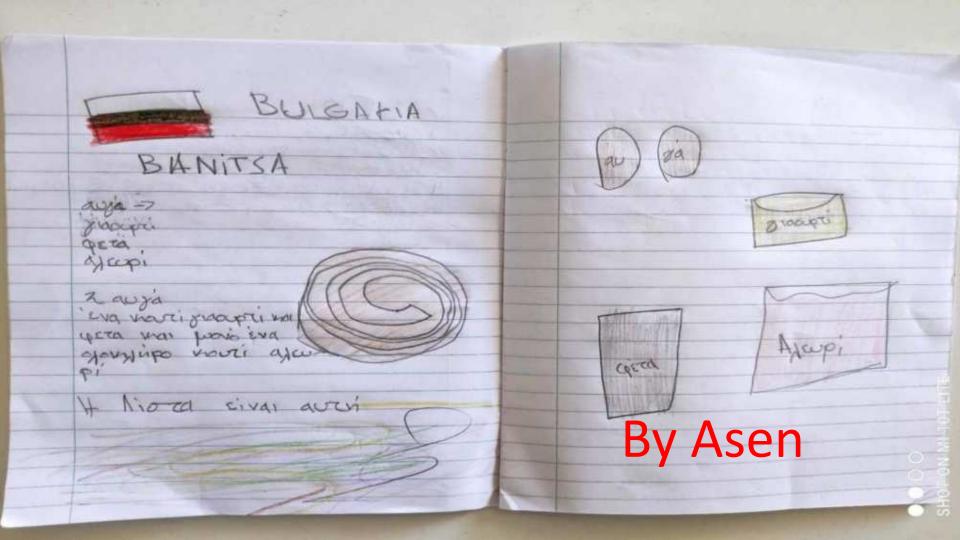
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By Aggelika

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Isabella Costa E'1

# ENGLISH CHRISTMAS PUDDING POP

# ingrediente

ers orange, zes+ only

1/2 lemon zest only

150ml of brandy

T eads

120g of sue+ 120g of breadcrumbs 100g of flour 175g of soft dark brown sugar 5000 of mixed dried fruits Esultanas, cummis naisins) 259 of flaked almonds chopped 25g of candied peel 1 top mixed spice 1/2 isp numea L/s +5p cimpamon I cooking apple, peeled and grared

> place ap +6 6 weeks

2 When ready to serve steam for further 2 NOUNCE.

## instructions

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bil the to cool then cover wi tresh baking paper and wrap tights in clination Store in a coch

# GIngerbread.

# Ingredients

Method

120g unsalted butter, softened
11/2 tps6 black threacle
120g soft light brown sugar
1/4 tsp fine sea salt
1 medium egg
200g plain flour
1/4 tsp bircabonate of sola
1/4 tsp ground cloves
11/2 tsp ground singer
1/4 tsp ground connamen
100g golden caster sugar

beat together the butter, treacte, brown sugar and salt in a large mixing soul bowl. And the egg, then beat through all of the remaining dry ingredients apart from the caster sugar chill the mixture in the snidge for 2 nh

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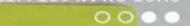


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**By Marcos** 

20/12/2022 6 Les trulles au chocolat O INGRÉDIENTS Rowle les boules 2009 de chocolaten morosaux dans le cacao. 2 jaunes d'oeufs Mets les boules au frais. 40g de beurez en morceaux 2 cuillères à café de lait \* concentre Du casad en bous PREPARATION Fais fondre "le chocolot en bala-marie. By Ioanna Ajoute le beurre, le lait et le journe d'oeuts.

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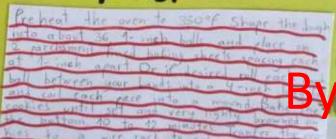
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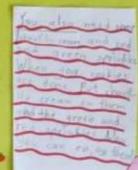
COOKIES

# Ingredients:

2/3 c. granulated sugar 1 stick butter softened 2 tsp. vanilla extract 3 eggs

2 1/2 c. all-purpose flour
2 tsp. baking powder
3/4 tsp. self self







# Gingerbread Cookies Recipe

# Ingredients

3 cups all-purpose flour

3/4 cup dark brown sugar, packed

3/4 teaspoon baking soda

1 Tablespoon ground cinnamon

1 Tablespoon ground ginger

1/2 teaspoon ground cloves

1/2 teaspoon salt

12 Tablespoons butter, room temperature, cut into 12

pieces

3/4 cup molasses (dark molasses)

2 Tablespoons milk

## For the frosting

- 2 Tbs butter, room temperature
- 2 cups powdered sugar
- 2 Tablespoons milk



# Instructions

Add flour, brown sugar, baking soda, cinnamon, ginger, cloves and salt to a mixing bowl and mix.

Add the butter pieces and use a pastry blender to cut the butter in until the mixture resembles fine meal.

With a mixer running on low speed gradually add the molasses and milk and mix until combined, about 30 seconds.

Divide the dough in half, forming each into a ball. Wrap each in plastic wrap and refrigerate for 2 hours or overnight, or place in the freezer for about 20 minutes, until firm, if you're in a hurry.

Preheat the oven to 350 degrees. Line 2 baking sheets with parchment paper.

Remove one dough sheet from the fridge/freezer and place on the counter. Roll out the dough (use a little lour on your rolling pin if needed), until it's about ½ inch thick. Cut gingerbread men and place them on prepared baking sheets.

Refrigerate the gingerbread men for 5 minutes (meanwhile you can roll out the other dough ball).

Bake the cookies until set in the center and the dough barely retains and imprint when touched very gently vith fingertip, 8 to 11 minutes (depending on the size of your cookie cutter). Do not overbake!!

Remove the cookies to a wire rack. Allow to cool to room temperature before frosting.

Store gingerbread cookies in an airtight container with parchment paper between the layers. Freeze for up to 3 nonths.

### or the frosting

Add butter, milk, and 1 cup of powdered sugar to a bowl. Mix until smooth. Add additional cup of powdered sugar and mix until smooth. Add frosting to piping bag if desired.



### Gingerbread Cookies

This molasses dark, girger, and spice flavored cookie is perfect for gangerbroad men. We rull it a bit thicker than usual, to give the cookies picst a hint of chow. While garger is often thought of an a winter taking Rayor, we've found that ginger paint well with various fruits, too. Ginger and peach is an expecially wonderful combination, try emperiored cookies served with fresh sliced peaches, or a peach crumble tupped with gingorbroad crambs.

Want to reduce the curbs and colories in this recipe? Substitute our Kins-Acthur Buking Sugar Alternative for the sugar called for. See how in "taps." Inchise



35 mins

TOTAL

WIELD-

8 to 10 mins 1 hr 45 mins 5 to 51/2 dozen 5"

cooldes

### Ingredients

- 12 tablespoons (170g) ursalted
- 374 cup (15%g) light brown sugar or dark brown sugar, packed
- 3/4 cup (255g) mulasses
- 1 teaspoon salt
- 2 tempones cionamon
- 2 teaspoons geiger
- 1/4 teaspoon affigice or cloves
- I large egg
- I beaspoon baking powder
- 1/2 trespoon baking suda
- 3 3/4 cups (450g) King Arthur Unbleashed All-Purpose Flour

### Instructions

- (1) In a saucepan set over low heat, or in the microwave, melt butter, then stir in the brown sugar, molesses, salt, and spices
- Transfer the moture to a medium wood mixing bowl, let it cool to lukewarm, and beat in the egg.
- Whisk the baking powder and sode into the flour, and then stir these dry ingredients into the molasses mixture. The dough will be very soft and sticky, but don't be tempted to add more flour; it'll firm up once it's chilled.
- Divide the slough in half, and put each half into a thick restangle. Wrap well, and refrigerate for I hour or longer. The dough may be sticky and hard to roll if not thoroughly chilled, so make sure its sold before continuing.
- Preheat your over to 350°F. Get out several baking sheets; there's no need to grease them, though living with parchment saves effort on ciranup.
- (6) Once the dough has chilled, take one piece of dough out of the enfrigorator, and flour a clean work surface. Holl the dough 1/8" to 1/4" thick; the thinner you roll the dough, the crispier the cookins will be. Flour both the top and bottom of the dough if it starts to stick. Alternatively, place the dough on parchment, and put a sheet of plastic wrap over it in you roll, pulling the plastic to eliminate winkles as necessary when rolling; this will keep dough from sticking without the need for additional flour
- Cut out shapes with a floured cookie cutter, cutting them as close to one another as possible to minimize waste.
- Transfer the cookies to ungressed cookie sheets (or, if you've rulled right onto the parchment, remove the dough scraps between the cookies). Bake the cookies just until they're slightly brown around the edges 8 to 12 mountes, or until they feel firm. Let the cookies

# GINGERBREAD ST



