

MELOMAKAROUNA (HONEY CAKES)

NOTES TO STUDENTS and VOLUNTEER:

1. Please measure the ingredients accurately.
2. A volunteer or teacher is to supervise the use of the oven to bake the melomakarouna.

EQUIPMENT

Baking trays and baking paper
Measuring jug
Measuring cups
Measuring spoons
Chopping board
Large knife
Juicer
Large mixing bowl
Whisk
Tablespoon
Fork

INGREDIENTS

- ½ cup of olive oil
- ½ cup of vegetable oil
- 1/3 cup of caster sugar
- 1 tbspn honey
- ½ orange juiced
- ½ cup plain flour
- 2 ½ cups self-raising flour
- Cinnamon for dusting

WHAT TO DO

- Preheat oven to 175°C. Line 2 baking trays with non-stick baking paper.
- Whisk the olive oil, vegetable oil, orange juice and sugar in a large bowl.
- Add flour and mix until well combined.
- Roll tablespoonfuls of the mixture into balls. Place, about 4cm apart, on the prepared trays. Use a fork to flatten. Bake, swapping trays halfway through cooking, for 30-35 minutes or until golden.
- Remove the biscuits from oven. Set aside on the trays to cool.
- Transfer the biscuits to a serving plate.
- Sprinkle with cinnamon.