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.