



Ingredients:

- 3 cups pure sunflower oil
- 8 cups flour
- 1 cup fresh orange juice
- 1/2 a cup brandy
- 1 cup sugar
- 1 tbs cinnamon and clove powder
- 5-6 tbs baking powder
- 1 tbs salt

For the syrup

- 1 cup honey
- 1.5 cup water
- 1.5 cup sugar

DIRECTIONS

- Add all the ingredients in a bowl and mix them well together. The dough must feel oily.
- Form round or oblong shapes and put them in a pan. Do not butter the pan!
- Bake for about 30 minutes.
- When they're cold enough prepare the syrup as follows: Boil the honey, water and sugar till they get foamy. Put the melomakarona in the hot syrup for about 15-20 seconds, drain them and then wrap them in the crushed walnuts mixed with cinnamon.