

# Sunvil Supper Club

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December 2016 - Vasilopita (Greek New Year's cake)



## Ingredients (serves 8 - 12)

- 900g self raising white flour
- 240g butter
- 750g sugar
- 9 eggs (whites and yolks separated)
- Juice from 7 medium-sized oranges
- Grated rind from one orange
- 1 tsp baking powder
- 100g icing sugar
- 5 tsp ground almonds
- 120ml brandy
- 1 tsp vanilla extract

## Method

- Mix the sugar and butter in a food mixer for 10 minutes
- Add the egg yolks one at a time and continue mixing for a further 10 minutes
- Gradually add the orange juice, rind, brandy and vanilla extract and continue mixing
- In a separate bowl add the baking powder to the flour through a sieve
- Add the ground almonds to the flour mixture and then combine with the other mixture, stirring gently with a spatula
- Beat the egg whites into a meringue and add to the cake mixture
- Combine gently with a spatula
- Grease a 34cm round baking tin and sprinkle with flour
- Place the mixture in the tin and bake in a pre-heated oven (200c) for 75 minutes or until a skewer placed in the centre of the cake comes out cleanly
- Insert a coin or small good luck charm wrapped in tin foil in the underside of the cake and transfer to a seasonal cake plate
- Place a stencil with the year (2017) on top of the cake and sprinkle well with icing sugar

Vasilopita is a traditional Greek cake served at midnight on New Year's Eve to celebrate the life of Saint Basil.

After baking the cake, a coin is inserted through the base and when cut, the person who finds the coin is said to be granted good luck for the rest of the year.

**Find out more about our holidays to Greece at: [www.sunvil.co.uk/holidays/greece](http://www.sunvil.co.uk/holidays/greece)**