

Vasilopita cake

Delicious **Vasilopita** recipe is full of scent and aromas of orange zest, orange juice, and vanilla extract.

It is a traditional Greek cake served at midnight on New Year's Eve to celebrate the life of **Aghios Vasilis** (St. Basil)

A coin is inserted in the cake before it is cooked before it is baked, and it is believed that whoever has it in their cake slice will have good luck all year round.

Ingredients

375g margarine or butter at room temperature and a little bit more for greasing the cake tin.

350g sugar

4 large free-range eggs

375g orange juice

Zest of a large orange

1 tsp vanilla essence

480g self-raising flour sifted

Half tsp salt

2 tbsp baking powder

For decorating

Icing sugar



- 1. Preheat oven to 180 degrees °c / 160 degrees °c / fan gas mark 4**
- 2. Line the base of a 26cm springform tin with greaseproof paper and grease the sides and base of the tin.**
- 3. In a bowl, cream the sugar, margarine, or butter in a mixer or using a spatula for 5 minutes until the butter is creamy and fluffy.**
- 4. Break the eggs in a bowl and add them to the mixture one at a time, while mixing allowing time for each one to be absorbed before adding another.**
- 5. Add the orange zest, the orange juice, and the vanilla extract.**
- 6. Beat the mixture for another 2 minutes.**
- 7. In another bowl mix resift flour, salt, and baking powder and add this to the wet mixture in stages. Mix for 2 minutes, stirring continuously but do not overwork the mixture.**
- 8. Wrap the coin in aluminum foil and add it to the mixture at this stage if you wish.**
- 9. Pour the batter in the tin, leveling the top with a spatula.**
- 10. Bake in the preheated oven for 45- 50 minutes.**
- 11. Do not open the oven in the first 30 minutes, otherwise, the cake will collapse.**
- 11. Check to see if it is baked by inserting a small sharp knife or a wooden skewer in the centre and if it comes out clean it should be ready.**
- 12. When ready remove from the oven and let it cool on a wire rack.**
- 13. Release the base of the tin and place the cake on a large plate.**
- 14. Sprinkle the vasilopita with icing sugar. You can use blanched almonds to decorate it on top.**

