



Vasilopita

A Greek New Year Cake



Ingredients:

1 cup Butter
2 cups White Sugar
3 cups Maine Grains Sifted Flower
6 Eggs
2 teaspoons Baking Powder
1 cup Warm Milk
½ teaspoon Baking Soda
1 tablespoon Fresh Lemon Juice
¼ cup Slivered Almonds
2 tablespoons White Sugar

Directions:

Preheat oven to 350 degrees. Generously grease a 10-inch round cake pan.

Cream the butter and sugar together until light. Stir in the flour and mix until the mixture is mealy. Add the eggs, one at a time, mixing well after each addition. Combine the baking powder and milk, then add to the egg mixture, mix well. Combine the lemon juice and baking soda, store into the batter. Pour mixture into prepared cake pan.

Bake at 350 for 20 minutes. Remove and sprinkle nuts and sugar over the cake, then return it to the oven for 20 to 30 minutes, until cake springs back to the touch. Gently cut a small hole in the cake and place a quarter in the hole. Try to cover the hole with sugar. Cool cake on a rack for 10 minutes before inverting onto a plate.

Serve cake warm. Each person in the family gets a slice starting with the youngest. The person who gets the quarter in their piece of cake gets good luck for the whole year!

Adapted from Allrecipes.com