

# THE VASILOPITA RECIPE

## Ingredients:

- 1 cup butter
- 2 ½ cups sugar
- 7 eggs, separated
- 1 teaspoon almond extract
- 3 teaspoons pure vanilla extract
- 3 cups flour
- 3 teaspoons baking powder
- 1 cup milk
- 1 cup almonds, crushed
- 1 teaspoon salt
- 1 tablespoon orange zest
- 1 bag of whole blanched almonds

## Procedure:

- Cream butter and sugar for 10 minutes, add egg yolks and flavorings.
- Add remaining ingredients, except egg whites.
- Beat egg whites until stiff in a separate bowl.
- Fold in stiffly beaten egg whites. Blend well.
- Grease baking pan ( round 14" pan).
- Pour in batter and hand lay whole blanched almonds, end to end around perimeter of pan, as well as spelling out the current year in the middle of the batter.
- Bake at 350 degrees for 45 minutes.
- Beat egg whites until stiff.
- Add remaining ingredients to the butter mixture.

**Note:** For a smaller cake, prepare half of recipe, and bake in a 10" round greased baking pan for about 30 minutes.