

Vasilopita



Ingredients

- 3 cups self-raising flour
- 2 cups white sugar
- 1.5 cups butter (or margarine, or coconut oil)
- 6 eggs, room temperature and divided
- 3/4 cup (200g) plain or vanilla yoghurt
- 1/2 cup orange juice
- 1 tsp vanilla extract
- pinch of salt

Method

1. Divide eggs and preheat oven to 200C / 400F.
2. Add salt to egg whites and whisk until meringue peaks are formed.
3. Cream butter and sugar.
4. Add yolks and mix well.
5. Add orange juice, yoghurt, and vanilla and mix well.
6. Add 1 cup of flour and mix, then 1/3 of the egg whites and mix, and then repeat until all is combined.
7. Place in a greased 12" cake tin.
8. Bake at 180C / 350F for 60 minutes, DO NOT OPEN OVEN for first 30 minutes.
9. Remove when the skewer comes out clean.

Notes

Cool completely before adding coin through the top.

Invert cake before decorating; decorate the bottom.



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