

■ Orange-Scented Vasilopita

A sweet New Year's cake the whole family—especially kids—will love!

Vasilopita is one of the most beloved New Year's traditions in Greece. Kids look forward to it every year—

not only for its delicious taste, but also for the excitement of finding the lucky coin! Today, we're baking

a soft, fluffy, fragrant Vasilopita with fresh orange zest, perfect for celebrating the New Year with little ones.

■ Ingredients

- 500 g all-purpose flour
- 3 tsp baking powder
- 250 g fresh butter
- 400 g sugar
- 4 packets vanilla sugar or 4 tsp vanilla extract
- Zest of 1 large orange
- 5 eggs, separated
- A pinch of salt
- 1/2 tsp baking soda
- 120 g freshly squeezed orange juice
- 120 g milk
- 80 g Grand Marnier (optional — replace with extra milk for kids)
- 200 g roughly chopped almonds
- Icing sugar for dusting

■ Step-by-step Instructions

1. Sift the flour with baking powder.
2. Preheat oven to 170°C (340°F).
3. Grease and line a 28–30 cm pan.
4. Beat butter and sugar until fluffy.
5. Add vanilla and orange zest.
6. Add egg yolks one at a time.

7. Beat egg whites with salt into soft peaks.
8. Dissolve baking soda in orange juice and add.
9. Add flour, milk, and liqueur alternately.
10. Mix in almonds.
11. Fold in meringue gently.
12. Pour batter and add the lucky coin.
13. Bake 55–60 minutes.
14. Cool and dust with icing sugar.

■ Fun Tips Kids Will Love

- Let kids decorate with number stencils.
- Add colorful sprinkles.
- Make mini Vasilopita cakes for parties.

■ Why kids love Vasilopita

The sharing, the joy, the lucky coin—Vasilopita creates magical childhood memories.