NEW YEAR’S CAKE dedicated to Father Xmas

NOTE: In Greek it is called **VASSILOPITA** (This cake has taken its name by Saint Vassileios that in Greek means Santa Claus, so it means the cake we make in the name of Saint Vassileios and we eat on New Year’s Eve)

**INGREDIENTS**

**4 cups of flour**

**1 cup of butter**

**1 ½ cup of sugar**

**3 eggs**

**1 cup of lemon juice and orange juice**

**2 teaspoons of baking powder**

**Icing sugar**

**DIRECTIONS**

1. In a bowl you cream the butter with the sugar. You add the eggs one at a time and beat well.
2. Mix the flour with the baking powder and then you add the orange & lemon juice. You pour the mixture in the bowl. Beat well until the mixture becomes quite creamy and non-sticky.
3. Spread a little butter in the baking pan and pour the mixture. Bake at 180 C for about 40-45 min.
4. When it is ready sprinkle it with icing sugar.

**By Polytimy**

