

## FANOUPITTA



### Ingredients

- 1 cup olive oil
- 1 cup sugar
- 1 cup orange juice
- 1 tablespoon orange zest
- 3 cups self-raising flour
- 1 teaspoon baking soda
- 1 tablespoon cinammon and clove spice mixture
- 1/2 cup roughly chopped walnuts
- 1/2 cup raisins

### Preparation

1. Beat all ingredients well (except the flour) for some minutes.
  2. Add the flour and baking soda and stir well to make a homogenous mixture.
  3. Then add the raisins and walnuts.
- Bake in pre-heated oven (180 C) for 45 minutes. When cold, sprinkle ice sugar on top.

### Notes

Fanouropita is a very delicious semi-sweet bread/cake popular all over Greece. It is baked in the name of Saint Fanourios who is celebrated on August 27. In the Greek Orthodox Church Saint Fanourios is the Saint of things lost. In the past people believed that if you lost something and could not find it you could bake this cake and bring it to church, the Saint might help you find it.

Also in the past people believed that if an unmarried woman bakes this cake in his name, she would see her future husband in her dream.

What has remained of old traditions even today is that the faithful bake this cake and bring it to church on August 27 the day of his celebration.