



Greek New Year's snowflake cake

15'
Hands on

50'
Cook Time

10-12
Portion(s)

1
Difficulty



Ingredients

- 3 eggs, medium
- 150 g milk
- 150 g sunflower oil
- 150 g granulated sugar
- 1 teaspoon(s) [vanilla extract](#)
- orange zest, of 1 orange
- 250 g all-purpose flour
- 1 tablespoon(s) baking powder
- 1 pinch salt
- 1/2 teaspoon(s) nutmeg
- 3 g mahlab
- 1 g mastic

To serve

- icing sugar

Method

- Preheat the oven to 170° C (340° F) set to fan.
- In a bowl add the eggs, the milk, the sunflower oil, the sugar, the vanilla extract, the orange zest, and whisk well until the sugar melts.
- Add the flour, the baking powder, salt, the nutmeg, the mahlab, the mastic, and whisk until the ingredients are homogenized.
- Transfer the mixture to the [snowflake silicone mold](#) and bake for 40-50 minutes. Ideally, place the silicone mold into a baking pan so that you can transfer it to the oven.
- Let it cool and place the lucky coin inside!
- Dust with icing sugar and serve.

Διατροφικός πίνακας

Nutrition information per portion

263 Calories (kcal)	14.0 Total Fat (g)	2.2 Saturated Fat (g)	29.0 Total Carbs (g)
13%	20%	11%	11%
13.0 Sugars (g)	4.6 Protein (g)	0.6 Fibre (g)	0.3 Sodium (g)
14%	9%	2%	5%