



New Year's cake – Vasilopita – No added sugar

15'
Hands on

120'''
Hands off

50'
Cook Time

8
Portion(s)

1
Difficulty



Ingredients

- 4 egg, medium
- 50 g stevia
- 200 g all-purpose flour
- 1 tablespoon baking powder
- pinch of salt
- grated zest of 1 orange
- 60 g dried cranberries
- 60 g walnuts, finely chopped
- 50 g milk
- 150 g olive oil
- juice from ½ orange
- 150 g heavy cream ,chilled

To decorate

- edible glitter
- decorative Christmas trees

Method

- Preheat oven to 170* C (338* F) Fan.
- Lightly grease a 23 cm round cake pan with olive oil and dust with flour.
- In a mixer's bowl, beat the eggs and stevia for 5 minutes on high speed using the whisk attachment, until completely combined.
- In a bowl, combine the flour, baking powder, salt, orange zest, cranberries and walnuts.
- In a separate bowl, combine the milk, olive oil and orange juice.
- Lower mixer's speed and gradually add the wet ingredients.
- When incorporated, add the dry ingredients and beat until completely combined.
- Transfer mixture to cake pan and bake for 50 minutes.
- When ready, remove from oven and allow to cool completely on a wire rack.
- When the cake has completely cooled, beat the heavy cream in a mixer until it becomes whipped cream.
- Decorate with edible glitter and decorative Christmas trees.

Διατροφικός πίνακας

Nutrition information per portion

402 Calories (kcal)	31.0 Total Fat (g)	6.5 Saturated Fat (g)	23.0 Total Carbs (g)
20%	44%	33%	9%
4.1 Sugars (g)	8.3 Protein (g)	1.5 Fibre (g)	0.36 Sodium (g)
5%	17%	6%	6%