

CHRISTMAS COOKING

Greek Holiday Cakes With A Twist

(NAPSA)—No Greek Christmas feast is complete without a finale of Karydopita, a honey-soaked walnut cake. Another rich Greek cake, Vasilopita, is prepared for New Year's. It is made in honor of Saint Basil, whose feast day is January 1. Traditionally, a silver coin is hidden in the Vasilopita, and is supposed to bring good luck to the person who finds it in their slice.

One unique way to decorate these holiday cakes is to line their edges with Twisties, a new spiral cookie combining a delicate outer wafer with smooth cream fillings. The Twisties add extra flavor and some crunch to these moist cakes. They come in seven flavors: vanilla, chocolate-hazelnut, mocha, sesame, peanut butter, strawberry and lemon. The Twisties website, www.twisties-wafers.com has more information—and even games.

The following recipe for Karydopita is from the *Krinos Greek Gourmet Cookbook*, available free from Greek importer, Krinos Foods.

Syrup

- ½ cup honey
- ½ cup water
- ½ cup orange liqueur or thawed frozen orange juice concentrate

Cake

- ½ lb. unsalted butter, melted
- 2 cups flour
- 3 eggs
- 1 cup sugar
- 2 tps. grated orange rind
- 2 tps. baking powder
- ¼ cups ground walnuts
- 1 cup plain yogurt

1 tin Twisties, any flavor (available in Walmart, Safeway, Kroger, Eckerd, Brooks and other supermarket and pharmacy/food chains).



To make syrup, combine honey and water in a small saucepan and heat over medium heat until honey dissolves. Then bring to a boil, reduce heat and simmer for 10 minutes. Remove from heat and stir in liqueur or juice concentrate and set aside to cool. Beat eggs until light and fluffy, add sugar, butter, and orange rind and mix until creamy. Combine flour, baking powder and walnuts in a large bowl. Add the egg and sugar mixture to the bowl and beat thoroughly. Fold in the yogurt. Pour batter into greased and floured cake pan and bake in preheated oven at 350°F for 45-50 minutes or until a knife comes out clean. Cool for 5 minutes, and spoon cooled syrup over cake. Let stand for at least 3 hours and just before serving, add Twisties around the cake border.

For a free copy of the *Krinos Greek Gourmet Cookbook* (\$2.50 s&h), other recipes and information on Greek foods in general, visit www.krinos.com.