

Easy St. Phanourios Bread

Fasting (with oil)

Preheat oven to 350.

1 cup sugar

1 cup oil

2 cups orange juice

3/4 cup raisins

3/4 cup chopped walnuts

1 tsp. baking soda

4 cups flour

Mix oil and sugar, and beat until it's a creamy yellow. This may take a long time.

Put the baking soda IN the orange juice, and stir until dissolved. [NB: this can be spectacularly dramatic if you use a two cup measuring cup with two cups of o.j. in it. (Please don't ask how I found out.) It might be easier to hold a two cup measuring cup OVER the bowl full of oil and sugar and pour in **one** cup of o.j., mix in 1/2 tsp. baking soda, watch the fireworks, pour it into the bowl, and again mix **one** cup of o.j. with 1/2 tsp. baking soda, stir and pour again. If you don't dissolve the baking soda completely, you get lumps of it in the cake. So, stir well.]

Add the flour, then the raisins and nuts.

Pour the batter into an ungreased 9"x13" pan and bake at 350 degrees F. for 45 minutes (or until a clean toothpick dipped in the cake emerges clean.)

You can use a bundt pan instead of the rectangular pan. You can also use chocolate chips instead of or in addition to the raisins and nuts. It doesn't really need a frosting, but if you wanted to drizzle a stiff glaze made out of, say, powdered sugar and lemon juice and a little water over it, that would be okay, too.

If you wanted to put spices in the batter, you can use cinnamon, nutmeg, and/or ground cloves.

Modified from a recipe in Greek Traditions and Customs in America, by Marilyn Rouvelas