

Greek Almond Good Luck Cake

Vasilopita is a traditional Greek cake that is cut at midnight on New Year's Eve. Hopefully, this good luck cake will bring fortune, joy and sweet satisfaction to those who taste it.



Serving Suggestion

the Cake

ALMOND CAKE MIX

YOU WILL NEED

- 3 large eggs (about 189g, weighed with shell)
- 1 cup mild extra-virgin olive oil (200g)
- 1 cup plain, whole milk Greek yogurt (8oz, 227g)
- 2 tablespoons juice and zest from a lemon

Preheat oven to 325°F. Grease a 9x3-inch springform pan and line the bottom with parchment paper.

Beat eggs at high speed for 3-5 minutes until light and fluffy. With the mixer still running, gradually add the olive oil in a thin drizzle and beat until thick and creamy.

Add the Greek yogurt, lemon juice and zest and mix on low speed until just combined.

Add the almond cake mix and mix on low until well combined.

Pour batter into prepared pan and bake for 50-55 minutes until toothpick inserted in center comes out clean or with a few moist crumbs. Cool in baking pan for 5-10 minutes before unmolding.

If desired - flip the cool cake over and remove the parchment lining, then dust with powdered sugar.

the Glaze

YOU WILL NEED

- 1 tablespoon mild honey
- 2 teaspoons lemon juice
- ½ tablespoon butter

Microwave sugar, citrus juice and butter on high for 60 seconds or until it develops a syrup-like consistency.

Lightly brush glaze on sides of hot cake.