



# Christmas Recipes of Cyprus

## Melomakarona

### Ingredients

1 cup (250 ml) vegetable oil

1/2 cup (125 ml) unsalted butter, softened

2/3 cup (150 ml) granulated sugar

2/3 cup (150 ml) orange juice

1 tsp (5 ml) vanilla

4-3/4 cups (1.175 L) all-purpose flour

3/4 tsp (4 ml) baking powder

3/4 tsp (4 ml) baking soda

1/4 tsp (1 ml) salt

45 walnut halves, halved

1 cup (250 ml) finely chopped walnuts

### Syrup:

4 cups (1 L) water

2 cups (500 ml) granulated sugar

1/2 cup (125 ml) orange blossom honey or wildflower honey or clover honey

1/2 lemon

## Preparation

**Syrup:** In saucepan, boil water, sugar, honey and lemon half until reduced to 3 cups (750 ml), about 35 minutes. Discard lemon.

Meanwhile, in large bowl, whisk oil with butter; whisk in sugar until combined. Whisk in orange juice and vanilla.

In separate bowl, whisk together flour, baking powder, baking soda and salt; stir into oil mixture.

Knead to form smooth dough. Roll by 1 tbsp (15 ml) into balls. Press walnut quarter into each. Form into oval, enclosing walnut. Place, 1 inch (2.5 cm) apart, on parchment paper-lined baking sheets.

Bake in 350°F (180°C) oven until golden, 16 to 18 minutes. Let cool on pans for 2 minutes; slide paper and cookies onto racks.

Return syrup to boil. Remove from heat. Dip warm cookies into hot syrup for 5 seconds, turning to coat; transfer to racks. Immediately sprinkle chopped walnuts over top, pressing slightly. Let cool completely.



## Vasilopita

### New year's pie

#### Ingredients

- 1 glass sugar
- 1 glass oil
- 4-5 eggs
- 1 glass orange juice
- grated orange peel
- Vanilla
- 3 cups pastry flour
- 3 teaspoons Baking Powder
- 24-30 blanched peeled almonds
- 1 coin



#### Procedure

Mix together the oil and the sugar in the mixer. Then add the eggs and beat well. Slowly pour in the orange juice, the vanilla, the grated orange peel and the flour. Stop the mixer, put the coin in and mix for a while. Finally put the pastry in the pan, and write the number of the New Year (2013) on the top with almonds. In about 50 minutes it's ready!



## Christ's bread

Christ's bread is traditional Christmas bread. It has a sweet and unique taste and it decorates every Christmas table in Cyprus and Greece.

### Ingredients

- 300 gr. normal flour
- 300 gr. total grinding flour
- 2 soup spoons of yeast
- 2 soup spoons of salt
- 4 soup spoons of honey
- 2 soup spoons of tahini
- 340 ml lukewarm water



### Instructions

- Mix in a bowl the two kinds of flour, the yeast and the salt. Make a hole in the middle and add honey and tahini. Pie them all together and poor lukewarm water into it (maybe it doesn't need it all).
- Poor a little flour on the surface you work on ( table ) an you mash it until you get a flexible an supple dough. Place it in a bowl and cover it until it bulges and becomes double in size.
- Afterwards take a small piece of the dough and



place the rest of it in an oiled pan. With the dough you took you can make shapes like balls, leaves, crosses that you can decorate your bread. Decorate the dough in the pan. When you finish cook it in an oven in 180 degrees for forty minutes.

## Christmas Cookies

### Ingredients

350gr butter (pure vegetable shortening)  
2 bags of 10gr vanillin  
2 teaspoons baking powder  
1 cup powdered sugar  
4 cups flour  
1 cup orange juice

### Instructions

1. Heat oven to 180 C.
2. In large bowl, stir butter, powdered sugar, orange juice and vanillin.
3. Gradually add flour and baking powder.
4. Divide dough in pieces and cut them in different Christmas shapes with cutters.
5. Place them on ungreased baking paper.
6. Bake 15 to 20 minutes or until golden brown.





## Marzipan- stars and trees

### Ingredients

Half kilo of blanched almonds  
5 spoons of rosewater  
1 cup of powdered sugar

### Instructions

1. Mix all the Ingredients in a food processor until almonds become more of a fine powder.
2. Add powdered sugar and rosewater.
3. Stir the mixture into smooth dough.
4. Shape into small balls, flatten them with hands on a plate and shape stars-trees with cutters.



## Loukoumades

### Ingredients

#### For the pastry

- 1kg and 1 cup of all-purpose flour
- 1 spoon of sugar
- 1 small package of yeast

#### For the syrup

- 4 cups of sugar



- 4 cups of water
- cinnamon

### Instructions

Mix the flour, the sugar, the water and the barm until they become mash.

Cover them with a towel for about 30 minutes until the mash inflate.

With a small spoon make small balls and fry in a very hot oil.

When the balls fried put them in the syrup for just a second.

### Syrup

Boil all the ingredients together until the sugar melted and mixed with the water and take a light yellow colour.

