

Στο μάθημα των Αγγλικών οι μαθητές της Ε τάξης έγραψαν συνταγές για παραδοσιακά γλυκά των Χριστουγέννων στην χώρα μας.

Θεοδώρογλου Ειρήνη

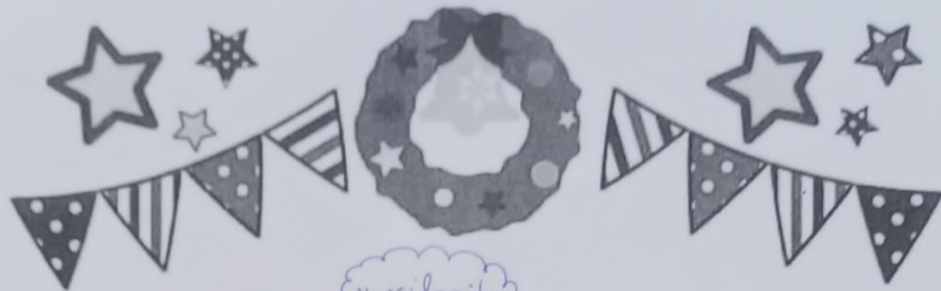
Melomakarona

Ingredients:

- 1 kilo of flour
- 1 cup of sugar
- 1 tea spoon of baking powder
- 1 t.s. of cinnamon
- 1 t.s. of clove
- 1 t.s. of baking soda
- orange and lemon zest
- 1/2 kilo of olive oil
- a shot of cognac
- 200 grams of crushed walnuts
- 500 grams of sugar
- 500 gr of honey
- 500 gr of water
- orange zest
- lemon juice

Procedure:

In a large bowl mix the flour, the sugar, the baking powder, the cinnamon, the clove and the zest. Mix the baking soda in the orange juice and pour it in the bowl. Pour the olive oil and the cognac and knead the dough. Knead and roll small melomakarona and lay them on the baking tray. Bake them at 170°C for 20 minutes. Let them get cold for about 30 minutes. For the syrup: Boil all the ingredients for 4-5 minutes. Dip the cold melomakarona into the hot syrup for about 30 seconds. Put the melomakarona on a platter and sprinkle the crushed walnuts.



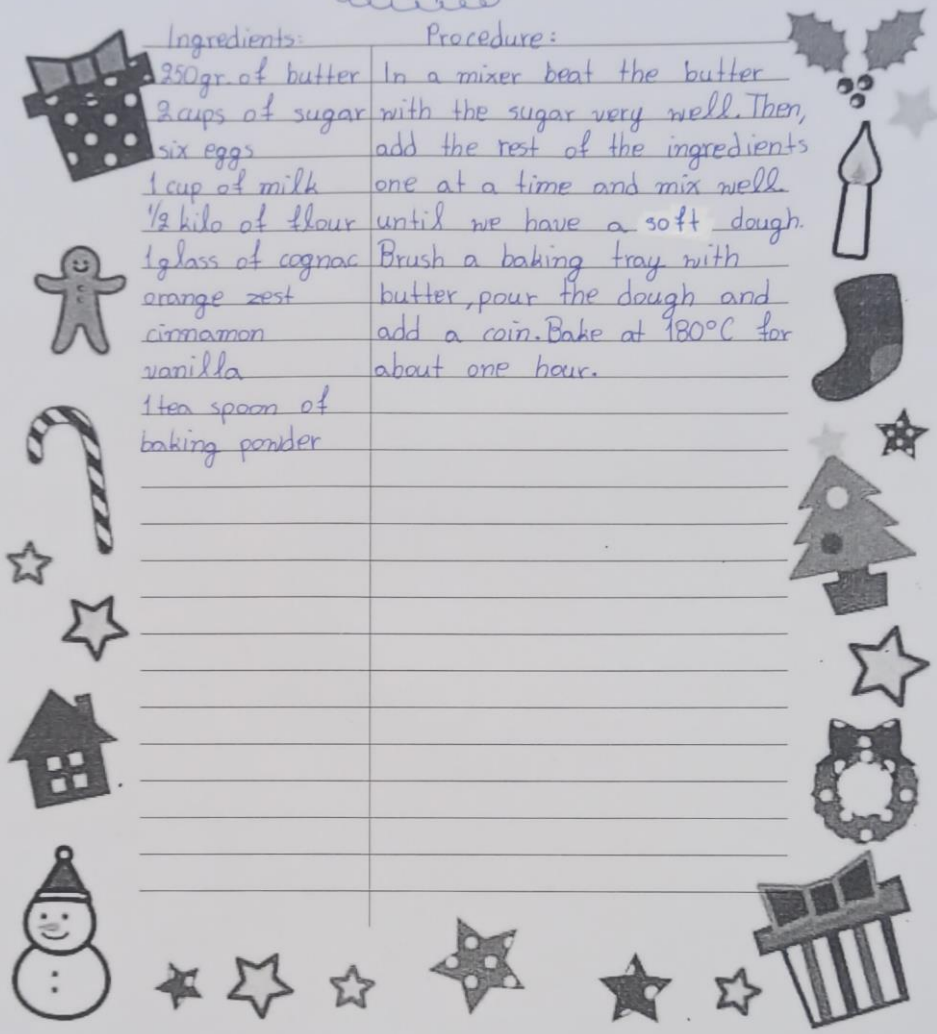
vassilopita

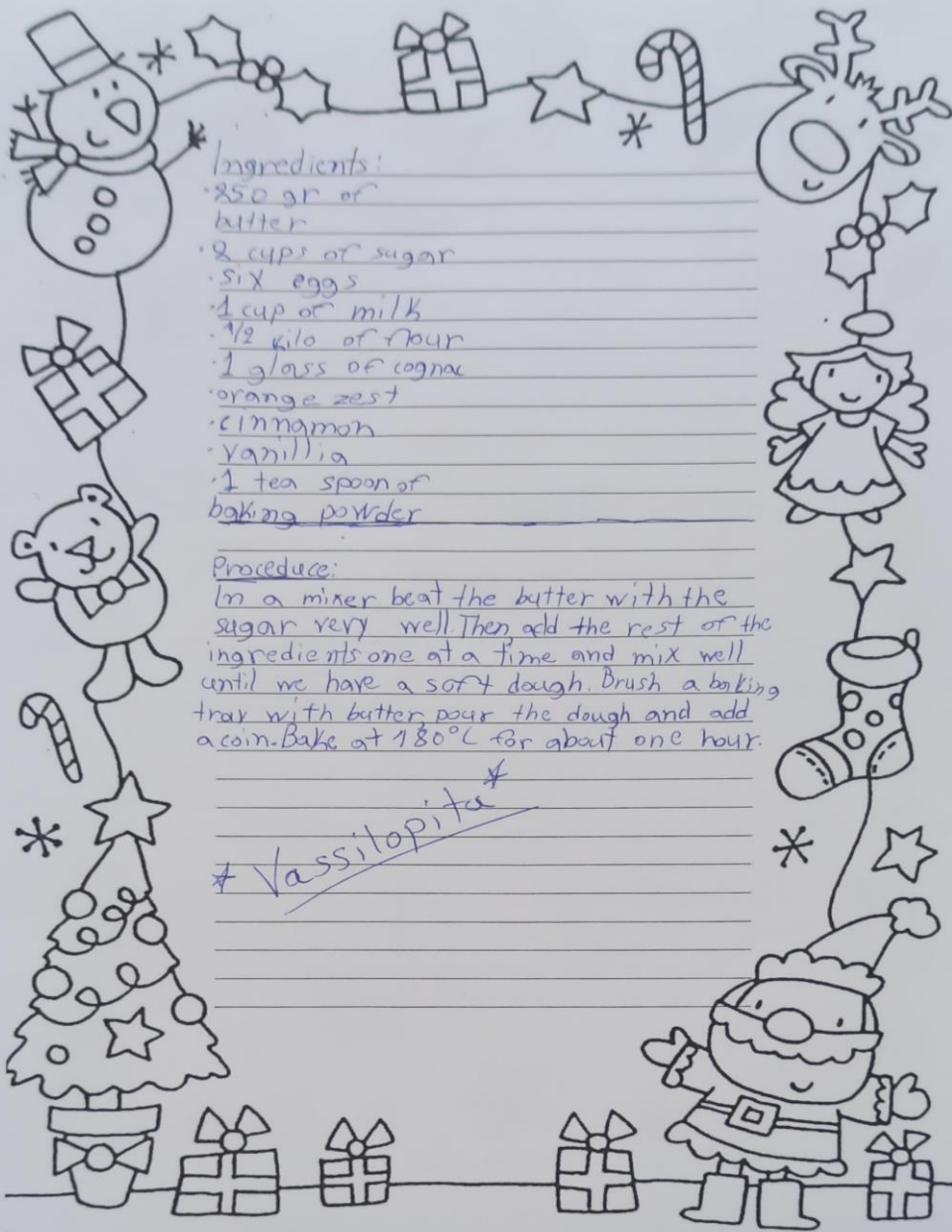
Ingredients:

Procedure:

250gr of butter  
2 cups of sugar  
six eggs  
1 cup of milk  
1/2 kilo of flour  
1 glass of cognac  
orange zest  
cinnamon  
vanilla  
1 tea spoon of  
baking powder

In a mixer beat the butter  
with the sugar very well. Then,  
add the rest of the ingredients  
one at a time and mix well  
until we have a soft dough.  
Brush a baking tray with  
butter, pour the dough and  
add a coin. Bake at 180°C for  
about one hour.





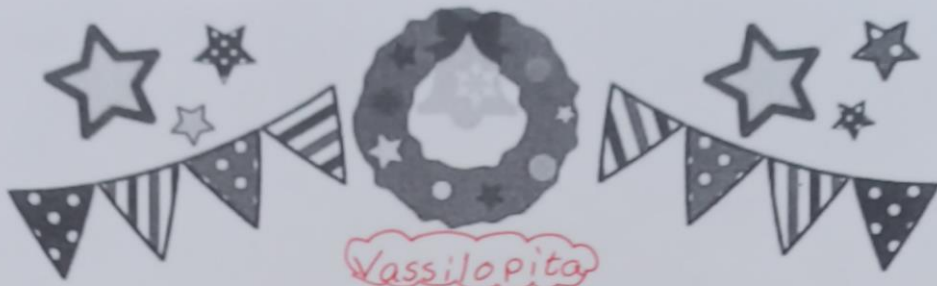
Ingredients:

- 250 gr of butter
- 2 cups of sugar
- six eggs
- 1 cup of milk
- 1/2 kilo of flour
- 1 glass of cognac
- orange zest
- cinnamon
- vanilla
- 1 tea spoon of baking powder

Procedure:

In a mixer beat the butter with the sugar very well. Then add the rest of the ingredients one at a time and mix well until we have a soft dough. Brush a baking tray with butter, pour the dough and add a coin. Bake at 180°C for about one hour.

\* Vassitopita \*



# Vassilopita



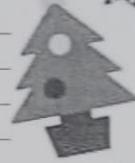
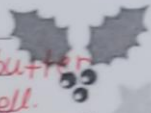
## Ingredients

250 gr of butter  
 2 cups of sugar  
 six eggs  
 1 cup of milk  
 1/2 kilo of flour  
 1 glass of cognac  
 orange Zest  
 cinnamon  
 vanilla  
 1 teaspoon of  
 baking powder

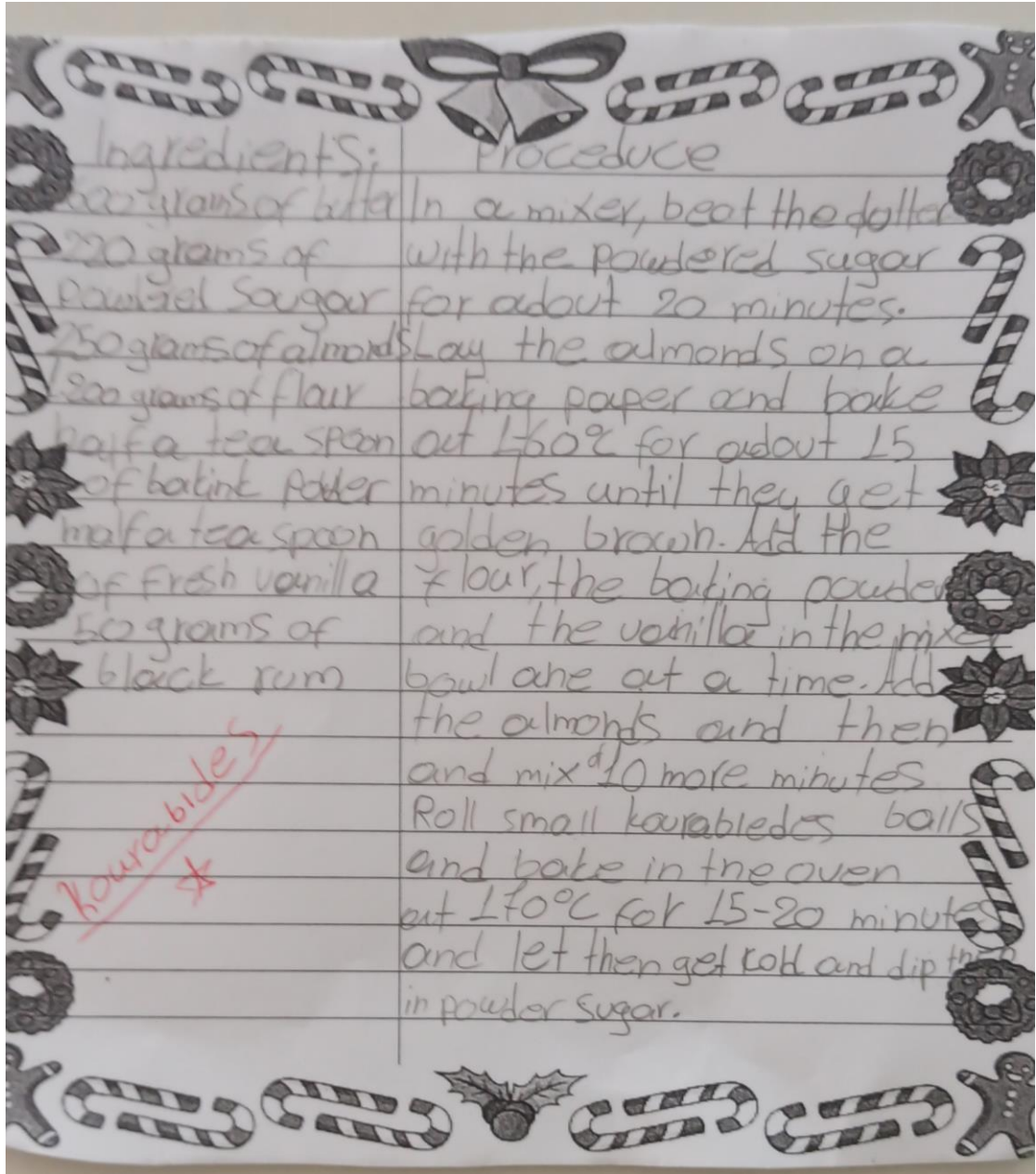


## Procedure:

In a mixer beat the butter  
 with the sugar very well.  
 Then, add the rest of the  
 ingredients one at the  
 time and mix well until  
 we have a soft dough.  
 Brush a baking tray with  
 butter, pour the dough and  
 add a coin. Bake at 180°C  
 for about one hour.







Ingredients:      Procedure

200 grams of butter  
200 grams of powdered sugar  
250 grams of almonds  
200 grams of flour  
half a tea spoon of baking powder  
half a tea spoon of fresh vanilla  
50 grams of black rum

In a mixer, beat the butter with the powdered sugar for about 20 minutes.  
Lay the almonds on a baking paper and bake out 160°C for about 15 minutes until they get golden brown. Add the flour, the baking powder and the vanilla in the mixer bowl one at a time. Add the almonds and then and mix 10 more minutes.  
Roll small kourabides balls and bake in the oven out 170°C for 15-20 minutes and let them get cold and dip them in powder sugar.

~~Kourabides~~