

## ST. FANOURI'S PIE



St. Fanouri's pie is a sweet cake made in the memory of the Saint (27/08) and is taken to church and offered to the faithful as a blessing. It has also prevailed as a custom to offer the cake as a gentle gesture of believers to find lost objects and persons!

### **Ingredients**

375 g seed oil  
375 g orange juice  
300 g sugar  
1 tsp. soda  
1 tsp. grated cinnamon  
 $\frac{1}{4}$  tsp. grated clove  
540 g self-raising flour  
120 g walnuts  
75 g black raisins  
A pinch of salt

For serving

1 tbsp. powdered sugar



"Today's writers, tomorrow's leaders"



## Procedure

Preheat the oven to 170 ° C. In a large bowl put the seed oil, 250 g. of the orange juice and the sugar and stir until the sugar melts. In another bowl put 125 grams orange juice, the soda, the cinnamon, the cloves and stir with a fork until the soda is foamed. Add the soda mixture to the sugar mixture and stir with the egg whipper. Add the flour, the nuts, the salt and the raisins in the bowl and mix well until all ingredients are homogenized. Pour the mixture into a buttered pan 25x30 cm and bake at 170 ° C for 50-60 minutes. Allow to cool well and serve with powdered sugar on top.