

Traditional Greek Portokalopita

Greek Yogurt Cake & Orange Cinnamon Syrup

7 oz Greek style yogurt

1 ¼ cup of corn oil

1 ¼ cup orange juice

4 tsp baking powder

zest of 1 ½ oranges

1 tsp vanilla extract

1 – 16 oz box phyllo dough

For the Syrup:

1 2/3 cup water

1 2/3 cup sugar

zest of 1 orange

1 cinnamon stick

preheat oven 350*

Unwrap the phyllo dough from the plastic sleeve; place the sheets on a large surface and leave at room temperature for 20 minutes or until crispy.

To make the cake start by preparing the syrup. Pour into a pour the water, sugar orange zest and cinnamon stick. Bring to a boil then simmer for about 10 minutes. Set aside to cool.

In the meantime prepare the mixture for the cake. Pour the corn oil into a large bowl add sugar and whisk. Add yogurt, orange juice, orange zest & vanilla extract. Wisk well until the ingredients combine and the mixture is smooth. Add the baking powder and blend lightly.

Tear the dried phyllo dough into small pieces, using your hands and add it to the mixture and mix well.

Oil a baking 8X12 pan and pour mixture into pan. Bake at 350* for 40 to 50 minutes. As soon as the cake comes out of the oven pour the syrup evenly over the cake (allow each ladle of syrup to be absorbed before ladling again). Allow time for the syrup to absorb then refrigerate. Greek yogurt cake is ideally served cold so it does not crumble. Can be served with a dab of whipped cream on the side.