

Vasilopita (Greek New Year Bread)

4 eggs, separated
1/2 cup (1 stick) unsalted butter, softened
1 cup sugar
1 cup freshly squeezed orange juice (2 large naval oranges)
1 tsp. orange zest
1 tsp. vanilla powder or extract
3 cups flour
1 tsp. baking powder
1/4 tsp. baking soda
pinch of salt
powdered sugar (for decorating)

Preheat the oven to 350°F and grease a 9" cake pan (I used a springform pan).

With a stand or hand mixer, beat the egg whites to medium peaks and set aside. In a separate bowl, mix together flour, baking powder, baking soda, and salt; and set aside.

Beat the butter for a couple of minutes on its own before adding the sugar in and creaming them together. Then, add the egg yolks one at a time, beating until just incorporated. Beat in the orange juice, zest and vanilla.

Gently fold in 1/3 of the egg whites, followed by 1/3 of the flour mixture. Repeat two times until the batter is just combined, being sure not to overmix. Stir a foil-wrapped coin into the batter and pour everything into the prepared pan.

Bake for about 40 minutes or until a skewer comes out clean.

Dust with powdered sugar as desired.