

*Procedure:*

1. Mix oil and sugar, and beat until it's a creamy yellow; this may take a long time.
2. Put the baking soda *IN* the orange juice, and stir until dissolved.  
*[N.B.: This can be very dramatic if you use a two-cup measuring cup with two cups of juice in it! It is better to hold a two-cup measuring cup over the bowl full of oil and sugar, then do half at a time: mix \*one\* cup of the juice and 1/2 teaspoon of baking soda, pour this into the bowl, and again mix \*one\* cup of juice with 1/2 teaspoon of baking soda, and pour this second mixture in. If you do not dissolve the baking soda completely, you get lumps of it in the cake, so, stir well.*
3. Add the flour, followed by the raisins and nuts.
4. If desired, spices can be added to the batter; e.g., 1/4 teaspoon or less of ground cloves.
5. Pour the batter into an ungreased 9"x13" pan and bake at 350 degrees for 45 minutes (or until a clean toothpick dipped in the cake emerges clean.)
6. Bring to church to have blessed, and then share with parishioners or the poor.

***Suggested Fancy Recipe for Baking the Fanourópita***

*Ingredients:*

Syrup:

- 1 cup orange juice
- 1/2 cup brandy
- 2 tablespoons unsalted butter
- 1/2 teaspoon salt
- 2 cups golden raisins
- 3/4 cup sugar
- 1/2 cup honey
- 1 tablespoon ground cinnamon
- 1/2 teaspoon ground cloves

Batter:

- 2 cups all-purpose flour
- 2 teaspoons double-acting baking powder
- 1/2 teaspoon baking soda
- 2 tablespoons grated orange peel

*Procedure:*

1. Mix the nine syrup ingredients in a pot, and bring to a boil. Reduce heat, and simmer for exactly ten minutes (any longer, and you will have a caramelized-smelling brick instead of a cake!)
2. Set pot in cold water to cool mixture completely.
3. Sift the first three batter ingredients (flour, baking powder, and baking soda) into the cooled syrup.