
The Tradition of Saint Fanoúrios and the Fanourópita

4. Beat vigorously (using a wooden spoon) for eight to ten minutes or until batter is smooth and bubbly.
5. Stir in the grated orange peel.
6. Turn into well-greased 7” fluted pan or 8” loaf pan.
7. Sprinkle with sesame seeds (optional).
8. Bake for 1 to 1-1/2 hours, until a knife inserted in the center comes out clean.
9. Sprinkle with 1/4 cup brandy and cool cake in pan.
10. Bring to church to have blessed, and then share with parishioners or the poor.



Saint Fanoúrios