



Sweet Paximathia

MAKES ABOUT 90

6 $\frac{2}{3}$ cups (1kg) self-raising flour
1 $\frac{1}{2}$ cups (300g) caster sugar
1 teaspoon ground cinnamon
1 teaspoon vanilla sugar
1 teaspoon ground mahlepi (optional)
 $\frac{1}{4}$ teaspoon salt
1 $\frac{1}{4}$ cups (310ml) oil
1 cup (250ml) orange juice
3 eggs, lightly whisked

- 1 Preheat oven to 170°C. Line 2 baking trays with baking paper.
- 2 Sift flour, sugar, cinnamon, vanilla, mahlepi and salt into a large bowl. Make a well in the centre. Add combined oil, juice and eggs. Stir to combine. Turn dough out onto a clean work bench and work mixture into a ball.
- 3 Divide dough into 4 portions. Roll each portion into a 30cm log. Place logs on prepared trays. Bake for 35 minutes. Cool on trays.
- 4 Reduce oven to 120°C or 100°C fan forced. Cut logs into 1cm slices, place slices, in a single layer on baking trays. Bake for 1 hour turning over halfway during cooking. Turn off oven. Cool in oven. Store in an airtight container.

TIPS

- + Use oil that doesn't have a strong flavour such as rice bran oil, vegetable oil or light olive oil.
- + The longer you stand the cooled logs the easier they are to slice. For best results, wrap cooled logs in plastic wrap and leave overnight before slicing.
- + Cut logs with a serrated or electric knife.
- + Paximathia will keep in an airtight container for 3 weeks.

