



Our **CHRISTMAS EBOOK**

Let's celebrate Christmas together!

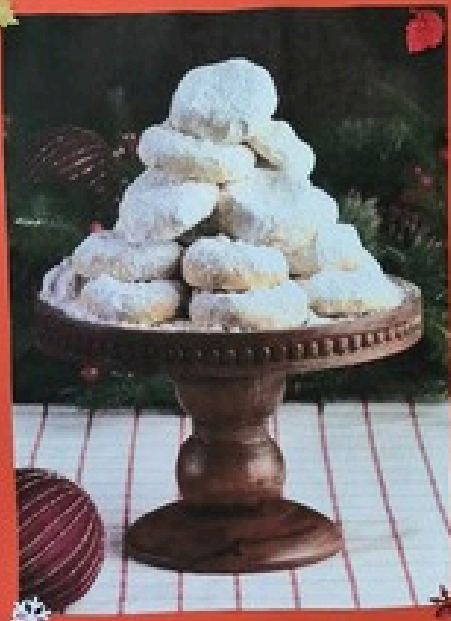




Greek Butter Cookies

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- 1 cup of soft butter
- ½ cup icing sugar
- 1 egg yolk
- 1 tsp vanilla extract
- 3 cups all-purpose flour
- 1 tsp baking powder
- ¾ cup roasted chopped almonds
- extra icing sugar



Recipe

1. Beat butter & sugar
2. Add the yolk & vanilla
3. Mix flour & b.p.
4. Combine
5. Add almonds
6. Mix and shape
7. Bake for 18-20 min at 180°C.
8. Cool and coat with icing sugar



CHRISTMAS RECIPES

Walnut Cake (Karidopita)

Ingredients~♥

100% Greek ♥

For the cake:

- 7 eggs
- 250g granulated sugar
- 1 packet vanilla powder
- 380g finely chopped walnuts
- 130g breadcrumbs
- ½tbsp ground cinnamon
- 1tsp baking powder
- Zest of 1 lemon

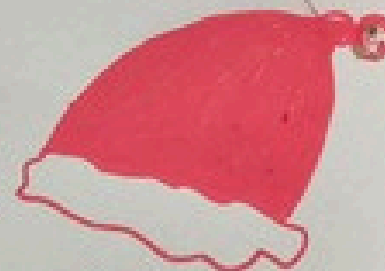


For the syrup:

- 400 ml water
- 380g granulated
- Lemon peel
- 1 cinnamon stick

For the syrup preparation:

Place all the syrup in a small saucepan



the heat.

Use the syrup cold.

Walnut Cake (Method)

1. Place the eggs in the bowl of a stand mixer and beat on high speed for 2 min.

2. Add the sugar in 3 additions while continuing to mix, and add the vanilla.

3. Transfer the mixture to a metal bowl and place it over a bain-marie (a pot with about 2 cups of boiling water). Once the water boils, set the bowl on top and stir continuously with a silicone spatula.

4. Stir for exactly 2 min. The mixture should reach 45°C. If you have a thermometer, use it. Do not exceed this temperature or the eggs will start to cook and develop an unwanted smell.

5. Transfer the mixture back to the mixer and beat on low speed for 45 min to cool it down.

7. Remove the egg mixture from the mixer and gently fold in the walnut mixture using a spatula.

8. Pour the batter into a buttered and floured 28 cm baking pan. Bake with fan 170°C for 40 min.

9. Remove from the oven and pour the cold syrup over the hot walnut cake.

10. Once fully cooled, store it in the refrigerator.

Now you have a delicious

Walnut Cake. ♥

Happy XMAS. ♥



GORDON PRIMARY CHRISTMAS CARDS



CHRISTMAS RECIPES

Walnut Cake (Karidopita)

100% Greek ♥

Ingredients ~♥

For the cake:

- 7 eggs
- 250g granulated sugar
- 1 packet vanilla powder
- 380g finely chopped walnuts
- 130g breadcrumbs
- ½ tbsp ground cinnamon
- 1 tsp baking powder
- Zest of 1 lemon



For the syrup:

- 400 ml water
- 380g granulated
- Lemon peel
- 1 cinnamon stick

For the syrup preparation:

Place all the syrup in a small saucepan (not a wide pot) and bring to a boil.

Once it starts boiling, count exactly 5 min and then remove from

the heat.

Use the syrup cold.

Walnut Cake (Method)

1. Place the eggs in the bowl of a stand mixer and beat on high speed for 2 min.
2. Add the sugar in 3 additions while continuing to mix, and add the vanilla.

3. Transfer the mixture to a metal bowl and place it over a bain-marie (a pot with about 2 cups of boiling water). Once the water boils, set the bowl on top and stir continuously with a silicone spatula.

4. Stir for exactly 2 min. The mixture should reach 45°C. If you have a thermometer, use it. Do not exceed this temperature or the eggs will start to cook and develop an unwanted smell.

5. Transfer the mixture back to the mixer and beat on low speed for 15 min to cool it down.

6. In another bowl, combine the remaining ingredients: breadcrumbs, chopped walnuts, cinnamon, baking powder, and lemon zest. Mix well.

7. Remove the egg mixture from the mixer and gently fold in the walnut mixture using a spatula.

8. Pour the batter into a buttered and floured 28 cm baking pan. Bake with fan 170°C for 40 min.

9. Remove from the oven and pour the cold syrup over the hot walnut cake.

10. Once fully cooled, store it in the refrigerator.

Now you have a delicious

Walnut Cake ~♥

Happy XMAS ~♥



CHRISTMAS CAROLS



CAROLS – KAB RECEPTION CLASS



CAROLS – KAB RECEPTION CLASS



RECEPTION CLASS CHRISTMAS CAROLS



RECEPTION CLASS

CHRISTMAS TRADITIONS



CHRISTMAS RECIPES



CHRISTMAS PUDDING

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GINGERBREAD CAKE

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CHRISTMAS AT GORDON PRIMARY SCHOOL



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WISH LIST

A large green rectangular area with rounded corners, containing ten horizontal dashed lines for writing wishes.



THANK YOU

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