

## Phanouropita

1 1/2 cups self rising flour  
1 1/2 cups coarsely chopped Walnuts  
1 tsp cinnamon  
1 tsp cloves  
1/2 cup vegetable oil  
1/2 cup orange juice  
1/4 cup brandy  
4 eggs  
1 1/2 cups sugar

Mix flour with walnuts, cinnamon and cloves into a large mixing bowl. In a separate bowl mix the oil, orange juice and brandy. Beat the eggs with the sugar until light and fluffy. Pour the oil mixture over the nut mixture stir with a spoon until ingredients are mixed together well. Once they are mixed together well gently fold the sugar and egg mixture. Pour into a greased and floured 10" or 12" pan. Bake at 350 for about 45 minutes. Cool and decorate with powder sugar (or sprinkle on top) Makes about 12-15 pieces.