



«FLAOUNA» PIE

10 min 1 h 5 min easy 16 slices

INGREDIENTS

a little butter for buttering
 6 mastic gum grains
 9 mahleb seeds
 2 tbsp sugar
 250 g cheese for «flaounes», cut in pieces
 75 g «kefalotyri» (hard cheese), cut in pieces
 75 g halloumi cheese, cut in pieces
 200 g sunflower oil
 5 eggs
 100 g milk
 40 g brandy
 3-4 sprigs fresh mint (leaves only)
 300 g flour
 3 tsp baking powder
 100 g raisins
 1 tbsp blanched sesame seeds, for garnish

PREPARATION

1. Preheat oven at 180°C. Grease a round bundt tin (26 cm) and set aside.
2. Place mastic gum grains, mahleb seeds and sugar into mixing bowl and grind **10 sec/speed 10**. Transfer into a bowl and set aside.
3. Place cheese for «flaounes», «kefalotyri» cheese and halloumi cheese into mixing bowl and grate **10 sec/speed 6**.
4. Add sunflower oil, eggs, milk and brandy and mix **5 sec/speed 5**.
5. Add mint and grind **5 sec/speed 5**.
6. Add flour and baking powder and mix **5 sec/speed 5**.
7. Add raisins and mix **10 sec/speed 4**. Transfer mixture to prepared bundt tin and bake in the preheated oven (180°C) for 40-45 minutes.
8. Set bundt tin aside for 10 minutes, then, transfer pie to a cooling rack and allow to cool down completely before serving.

USEFUL ITEMS

round bundt tin (26 cm), cooling rack