LOJENICE

**They are made for St. Martin's Day (11th November)**.

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| 120 g of yeast  | 100 g raisins |
| 300 ml water  | 250 g (chopped almonds,walnuts, pine nuts and dried figs) |
| 250 g fat ( tallow,lard,butter ) | 1 tablespoon cinnamon |
| 50 ml brandy of roses | 1 teaspoon nutmeg |
| 250 g sugar | zest of one lemon |
| 1 vanilla sugar | zest of two oranges |
| 1.5 tsp salt |  |
| 1 kg flour |  |

IN CROATIAN LANGUAGE:

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| 120 g kvasca | 100 g grožđica |
| 300 ml vode | 250 g sjeckanih badema, oraha, pinjola i suhih smokava |
| 250 g masti | 1 žlica cimeta |
| 50 ml rakije od ruža | 1 žlica muškatnog oraščića |
| 250 g šećera | korica jednog limuna |
| 1 vanilin šećer | korica 2 naranče |
| 1.5 žlica soli |  |
| 1kg brašna |  |

In Korčula's cakes the most used ingredients are: **-sugar ( šećer, cukar ) – eggs ( jaja ) -lemon ( limun ) - milk ( mlijeko ).**