I don't know about other countrys but since Eastern is coming i will tell you what me and my family do. So we usually go at church from Monday till Friday at about 6 pm until 10,11 maybe even later than that these days are called "Denii" in my country. Saturday we go at 10  pm and we have to wait till 12 to get the "light" which we bring back home than we go back at churc and stay till about 7,8 am. Than we go back home we sleep and than the whole family gathers and we eat together but first we hit eggs one to another and see which one resists. The first one to hit the egg on the other egg says "Hristos a înviat" than when the other person hits he says "Adevart a înviat"(and in villages we say this when we pass eachother we don't have to necessary know each other). This is what me and my family do at Eastern. :) This is a dish we make:

Moldavian Maize Cake

Ingredients

- 450 g maize flour

- 1,8 l milk

- 600 g sour cream

- 200 g butter

- 225 g sugar

- 400 g fresh cottage cheese

- 4 eggs

- 1 sachet of baking powder

- Vanilla sugar

- Salt

Preparation

Mix the cottage cheese with the eggs and 400 g of sour cream.

Pour, gradually, over the sifted maize flour, the boiled milk with sugar, stirring continuously.

Pour over the scalded maize flour the mixed cheese, with eggs and sour cream.

Add gradually the butter, stirring continuously. Add the baking powder and vanilla sugar.

The mixture is poured into a buttered baking tray. Bake at 200°C for 30-40 minutes, until its colour becomes golden.

You can eat it warm or cold with sour cream.

