**Orange pie**

****

**Ingredients:**

1 glass of olive oil

4 eggs

1 glass of sugar

1 vanilla flavor

1 grated orange peel

1 small yogurt

1 packet of crust pasrty.

3 teaspoonfuls of baking powder

**For the syrup:**

2 glasses of sugar

3 glasses of water

1 grated orange peel

(The syrup is prepared when we boil all ingredients together in low fire.)

**Preparation**

We mix all the ingredients together except for the pastry

We cut the pastry in pieces

We add the cut pastry in the mixture and mix again

We bake in a warm oven for about 45- 50 minutes at 160o C until it is browned.

We take it out of the oven and pour the syrup on the top. We cut in pieces and serve when it gets cold.