



...from Marky Maypo's kitchen to yours

Farina Halwa

- 1 cup **Maypo** Farina
- 1/2 cup butter
- 1 1/2 cups water
- 3/4 cups sugar
- Crushed seeds of 2 cardamom pods
- 2 tbsp sliced almonds or pistachio nuts

Melt butter in saucepan. Add **Maypo** Farina and cardamom seeds; gently brown. Mix water and sugar together; pour over Farina mixture. Add nuts. Cook, stirring often, until moisture has evaporated and mixture leaves sides of pan. Can be eaten warm or cool.

