



...from Marky Maypo's kitchen to yours

Ravani (Greek Farina Cake)

1/2 lb. unsalted sweet butter
1 1/2 cups sugar
6 eggs
1 1/2 cups **Maypo** Farina
1 1/2 cups flour
3 tsp baking powder

SYRUP:

1 1/2 cups sugar
4 cups water
1 tsp vanilla

Preheat oven to 350 degrees.

In large bowl, beat butter with electric mixer. Slowly add sugar; beat at low speed. Add one egg at a time beating well after each egg. Add flour and baking powder to mixture. Add **Maypo** Farina and mix well until batter is fairly thick. Spread batter into greased 11 x 17 inch cake pan (or roasting pan). Bake about 40 minutes until golden brown.

While cake is baking, prepare syrup. Combine sugar, water and vanilla; bring to boil and simmer for 15 to 20 minutes. Once cake is done, evenly pour syrup onto cake.

Cut into diamond shapes.

