



...from Marky Maypo's kitchen to yours

Viennese Farina

3 cups milk

3/4 cup **Maypo** Farina

1/3 cup sugar

1/3 cup butter

1 tsp salt

1 egg

1/2 cup golden raisins

1 tsp vanilla extract

1 can/jar pitted plums or prunes (or any fruit packed in heavy syrup)
(optional)

Grease an 8 inch square baking pan and set aside.

In a 2 quart saucepan, combine milk, **Maypo** Farina, sugar, butter and salt. Cook over medium heat; stir occasionally until mixture comes to a boil and thickens. Remove from heat.

In a medium sized bowl, beat egg. Stir 1/2 cup hot **Maypo** Farina into the beaten egg and then stir the egg mixture back into the remaining **Maypo** Farina. Stir in raisins and vanilla. Pour into prepared pan and chill for 1 1/2 hours.

Preheat oven to 400F.. Bake until light brown.

