

HARISSA

(Cream of Wheat Cake aka Farina)

BY Ma'Moun & Julie Sukkar

Ingredients:

3 Cups Quick Cream of Wheat
1 Cup sugar
2 Scant Teaspoons Baking Soda
1 Cup Melted Butter
2 Cups Plain Yogurt
½ Cup Shredded Coconut (optional)
Split Almonds for Garnish

Preheat oven to 350°

Combine all ingredients in order given except Almonds. Mix well in a large bowl. Pour into Buttered 10" X 15" pan. Spread Almonds evenly in a grid over the top. Bake at 350° for 35-45 minutes or until top is golden brown. Remove from oven. Cool slightly and cut into squares. Spoon cold syrup (recipe below) over Harissa and let sit until syrup is absorbed. Serves 15

SYRUP (ATTIR)

3 Cups sugar
1-1/2 Cups Water
1 Tablespoon lemon juice
1 Tablespoon Orange Blossom Water

Combine sugar, water and lemon juice in a saucepan. Bring to boil over medium heat and boil for 15 minutes. Stir in Orange Blossom Water. Remove from heat and refrigerate until thoroughly cold.