

A Baisakhi recipe: halwa

We often make a sweet called **halwa** for special occasions such as Baisakhi. Ask an adult to help you make it.

You will need

- 570ml water
- 165g sugar
- 5 tablespoons of vegetable oil
- 300g fine semolina
- 2-3 tablespoons sultanas
- 25g almonds

Please leave out the almonds if you can't eat nuts.

1. Heat the vegetable oil in a large frying pan.

2. Add the semolina and stir.

3. Pour the sugar and water into a saucepan and heat until the sugar dissolves.

4. Grate the almonds.

5. When the semolina has turned a dark brown colour, add the sugar and water mixture.

6. Keep stirring until the mixture looks like a single lump of dough.

7. Add the almonds and sultanas. Spoon into a bowl and serve.

