



I came across this recipe by mistake. I was looking through my mother-in-law's old recipe cards and found this interesting take on a Greek dessert. It is a cross between Halva and Ravani with the syrup baked right into the dessert. It is super sweet, so only make it when you plan to share it with a number of people.

Baked Halva

Ingredients

4 cups water
4 cups sugar
4 eggs, separated
1 cup melted butter
2 cups semolina flour no. 2
Rind of one lemon
1 tablespoon lemon juice

Instructions

Preheat the oven to 350°F and spray a 9" x 14" baking pan with non-stick spray. In a pot, bring the sugar, lemon juice, and water to a boil. Continue to cook until it makes a simple syrup. Melt the butter while making the syrup and set it aside.

In a mixing bowl fitted with a paddle attachment, whisk the egg whites until fluffy. Add the yolks one at a time and continue whisking until fully blended. Slowly pour the syrup into the eggs while beating. Add the lemon rind and butter and mix well. Stir in the semolina. Pour the batter into a prepared pan. Bake until golden brown on top, approximately 40 minutes. Cut into diamond-shaped pieces while hot. Cool before serving.

Serves 8 to 10.