

Revani

Course Dessert

Cuisine Greek

Cook Time 1 hour

Author Sofia Apostolidis, Greece "The Melting Pot"

Ingredients

- 1 cup butter whipped
- 1 cup sugar
- 2 large eggs separated
- 2 cups flour
- 1 cup milk
- 1 cup farina cooked
- 1 tsp baking powder

Syrup

- 3 cups sugar
- 2 cups water
- 1/2 cup lemon juice

Instructions

1. Preheat oven to 350°
2. Place butter in bowl and beat with electric mixer. Add a little sugar and one egg yolk. Beat well. Continue adding egg yolks and sugar, beating well after each addition until all are used.
3. Combine cooked farina, milk, flour and baking powder and mix well with above mixture.
4. Beat egg whites until stiff and then combine them with the other ingredients.
5. Spread mixture in a buttered baking pan and bake at 350° for 1 hour.

Syrup

1. Make a syrup by boiling 3 cups sugar, 2 cups water and 1/2 cup lemon juice for 5 minutes.
2. Pour syrup over revani. Cut into serving portions.