

## HALVAH

1 ½ c. almonds (or 1 c. pre-ground)

½ c. tahini

3 tbsp. honey

1 tsp. vanilla

1 tbsp. carob or cocoa powder

Use a food processor to grind the almonds into a powder, or use pre-ground. Add tahini, honey and vanilla and process thoroughly. Take out half of the mixture and set aside. Add carob powder to the mixture left in the processor and process. Press the plain mixture (no carob powder added) into a pan until it is about ½ cm thick. Pat the carob mixture into your hand until it is about the same thickness, place it over the plain mixture. Press the two mixtures together to make a 1 cm thick, two-colored slab of halvah. Chill in the refrigerator for 1 hour or more. Cut into bite size pieces. Makes 20-24 pieces. Note: Can also blend the two colors together into little balls for an attractive dessert.