

## ORANGE ALMOND PUDDING

### **Ingredients:**

4 cups 2% milk, divided  
1 tsp Saffron threads  
2 tbsp butter  
2 tbsp slivered almonds  
2 tbsp raisins  
2/3 cup Cream of Wheat cereal  
½ tsp ground cardamom  
4 tsp grated orange rind  
1 ½ cup granulated sugar  
1 cup fresh orange juice  
2 cans (10 oz. each) mandarin orange slices, drained  
6 tbsp orange liquor

### **Preparation:**

In heat-safe refrigerator bowl, heat ½ cup milk until very hot- add saffron. Set aside for 15 minutes.

Melt butter in non-stick sauce pan over medium heat. Stir fry almonds and raisins for 1 minute. Add cream of wheat (dry) and stir fry until golden (about 2 minutes).

Remove from heat.

Add remaining milk, saffron milk, cardamom and orange rind, whisking well to make sure there are no lumps. Return to medium heat.

Cook stirring continuously until thickened (like pancake batter) about 6-8 minutes. Add sugar and orange juice.

Mixture will loosen and curdle slightly but will become smooth again as it cooks.

Continue to stir and simmer until mixture thickens again, 6 to 8 minutes.

Pour into heatproof serving dish and let set as it cools.

Chill well (1 hour to overnight).

Serve and decorate with mandarin slices and drizzle servings with orange liquor.