**Golden helva**

1 cup flour

2 cups melted butter

1 kg milk

2 cups sugar

¼ cup cracked raw almonds

¼ cup whole raw almonds

Boil milk and sugar.

Stir cracked almonds in butter to light brown colar.

Soak whole almonds in hot water, peel and stir in butter separately.

Place saucepan over low heat, add butter to melt, add flour gradually and stir about forty five minutes until flour turns to a golden color. Add cracked almonds. Start adding milk slowly, keep stirring as flour absorbs milk and reaches a fluffy texture . Remove from heat and cover lid to brew.

Pick one tbsp helva, turn over on a service plate and place one whole almond on top. Repeate same to arrange the service plate. You may also place helva as a whole on a service plate and adorn with roasted almonds.