

Kolivo

Ingredients

- 1 lb wheat with husks
- 1 cup confectioner's sugar
- 1 cup walnuts or hazelnuts ground
- 1 cup sultanas [golden raisins]
- peppermint candy

Instructions

1. Soak wheat overnight.
2. Next morning boil until soft [about 1-1/2 to 2 hour in the same water. [watch closely as it burns very easily.]
3. Add more liquid if necessary.
4. By the time the wheat is soft, all the liquid should be used up.
5. Put wheat through a grinder.
6. Mix with 1/2 cup confectioner's sugar, ground nuts, and sultanas.
7. On a round plate heap to a cone shape.
8. Sprinkle confectioner's sugar thickly onto it.
9. Decorate with pieces of peppermint.
10. Serves 10-15.