

## Heirloom recipes: Paul's halva cake

### Ingredients

#### For the syrup

1<sup>1</sup>/<sub>4</sub> cups sugar  
4 cups water

#### For the cake

1<sup>1</sup>/<sub>4</sub> cups sugar  
¾ cup butter  
4 eggs  
2 cups semolina  
1 cup flaked almonds  
1 Tbsp cinnamon

### Method

1. Start by getting your syrup on the boil. Boil the water and sugar slowly until a light syrup is formed (this could take about 30 minutes) and then leave to cool.
2. Now set to work on your cake. In a large mixing bowl or [stand mixer](#), beat the sugar and butter until creamy, this will take approximately 5 minutes.
3. Add the eggs one by one and beat for a further 5 minutes.
4. Add the semolina, almonds and cinnamon.
5. Pour into a well-greased dish (ideally use a [springform base](#)) so that the mixture is about 2.5cm deep.
6. Bake at 180°C for about 45 minutes until the surface is golden brown.
7. Remove from the oven and pour the cold syrup over the hot cake and leave to infuse.
8. Cut into diamond shapes and enjoy. This cake tastes even better the next day!