

# Italian Farina Cake

## Ingredients

1 1/2 cups sugar  
7 cups water  
1/4 cup butter  
2 cups farina  
1 cup milk  
1 tsp vanilla extract  
4 eggs, slightly beaten  
Sugar

## Directions

Combine 1 1/2 cups sugar, water and butter in a medium saucepan on high heat. Bring to a boil. Reduce the heat and gradually stir in the farina. Stir constantly until it thickens. Remove from the heat and let cool to lukewarm.

Preheat oven to 325 degrees. Grease a 13" x 9" pan or glass baking dish. Stir the milk and vanilla into the cooked farina, then the eggs. Stir until smooth. Place in the pan. Bake until browned on the top and bottom, or until knife inserted in center comes out clean, about 50 minutes. Sprinkle with sugar. Let cool. Cut into squares.

Yield: about 30 servings.

*Submitted by: Fran Fontano Garcia*



**If Bartlett residents needed staples, such as sugar or farina, for their baking in the 1930s, they could pay a visit to Waterman's General Store.**