Turkısh Milk Pudding

1liter of milk (5 cups)

1-1 /2 cup of sugar

4-5 tbsp flour

125 gram of butter/margarine (1 stick)

1 cup of vanillia extract/1 package of ground vanillia

Some Crushed nuts or cinnamon for garnishing

 In a pot,cook the margarine/butter with flour at medium heat for about 2-3 minutes then stir it with milk and sugar and stir continuosly. If you like, use some mastic gum and add it. Then stir it till the pudding becomes thick then turn the heat down and cook for 3-4 minutes. If you like you can use vanillia instead of mastic gum .After that add vanillia, stir and turn the heat off. Transfer the Milk Pudding into glass or porcelain cups and let it cool. Garnish them with any kinds of crushed nuts or cinnamon . ENJOY IT!!!

P.S: Do not sprinkle the cinnamon rigth after you pour the pudding into bowls. This would let the microorganisms grow fast contacting the cinnamon with the hot surface of the pudding and this may lead to food born diseases. Make sure you sprinkle the cinnamon just before serving the cooled pudding.