

# Sweet Israeli Cinnamon Couscous

Recipe By *Sina Mizrahi*



Cooking and Prep:  20  
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Serves:  6

Contains:   

**Preference:** Dairy

**Difficulty:** Easy

**Diet:** Vegetarian, Pescetarian

**Source:** Relish by Binah

Magazine

Your family will eagerly gather around the table to share in this sweet breakfast fare. The smell of sugar and cinnamon will permeate the kitchen, creating lasting memories of a delicious meal.

## Ingredients (8)

### Main ingredients

- 1 small 8-oz. bag p'titim (**Gefen Israeli Couscous**)
- 1 cup milk
- 1/2 cup water
- 1 tablespoon brown sugar
- pinch of salt
- 1/4 stick butter

cinnamon

Gefen Honey

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## Start Cooking

### For the couscous

1. In a small saucepan on medium heat, bring milk and water to a boil.
2. Add the p'titim, sugar, and salt. Cover and simmer for 8 to 10 minutes. If a lot of foam rises to the top, remove some with a spoon.
3. Once the pasta has absorbed the liquid, remove from heat and stir in butter.
4. Serve warm with a sprinkle of cinnamon and a drizzle of honey.