Microwave Carrot and Cashew Halva

Ingredients:

2 lbs carrots cleaned and shredded
1 cup whipping cream
¾ cup sugar
2 tbsp honey
2 tsp ground coriander
2 tsp ground cinnamon
Pinch of saffron
¼ cup raisins
¼ cup butter or margarine
1 cup chopped cashews (preferably unsalted)
Slivered almonds for decoration.

Method:

- Mix first 7 ingredients in a large bowl and cook on HIGH for 15 minutes uncovered, stirring at 5 minutes intervals.
- Add the raisins, cashews and butter and mix well before returning to the micro and cook for 5 more minutes on HIGH. If it does not reach the desired consistency cook for 2 to 3 minutes more.
- Pour into a serving dish and garnish with slivered almonds