**Aşure ( Wheat Pudding )**

1 cup whole wheat

½ cup haricot beans

½ cup chickpeas

¼ cup rice

2 ½ cups sugar

½ cup orange confectionery

4/5 pieces fig confectionery

6 pieces of dried apricot

¼ cup rosewater

Soak wheat, beans and chickpeas separately overnight in cold water.

Wash wheat thoroughly, cover with water and cook in pressure cooker for one and a half hours. Pour cooked wheat in a large saucepan, add sugar and place on low heat .

Add water to beans and chickpeas and cook together in pressure cooker for half an hour, drain and add to wheat.

Place rice in a separate saucer, add water to cover, cook over low heat until water is absorbed, and add to wheat. At this stage your pudding should look like a thick soup. You can add boiling water if needed.

Cut orange and fig confectionery to small pieces, add to wheat. Cut apricots to small pieces, soak in water, boil to soften, rinse and add to wheat. Keep stirring the mixture over low heat for about one hour. Turn heat off, add rosewater and stir. Keep stirring once in a while until pudding is lukewarm. Pour into service cups and decorate with nuts, and raisins.