



MYANMAR



Population: 57 million
Burman 68%, Shan 9%,
Karen 7%

Language: Burmese

Religion: Buddhist
87.9%, Christian 6.2%

Decades of political strife have crippled infrastructure and the economy. Myanmar is the second largest producer of opium and amphetamines. Christians are persecuted. Human trafficking is largely unchallenged.

On Feb. 1, 2021, a military junta declared a one-year state of emergency, crushing democratic leadership and personal freedoms. In five months, 12 million citizens have been condemned into poverty; over 1000 have been slaughtered with thousands more missing. Internet and other contact abroad have been cut.

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Pray

- Nearly one million Muslim Rohingya have been exiled to Bangladesh while groups like the Karen are deemed stateless with no rights. Pray for justice and for Christians worldwide to advance their cause.
- Urban business has fared poorly; little business is expected in 2021-2022 as people do not have disposable income.
- As we love in action, people ask why we are so kind. Pray that we can give the Bread of Life and Living Water to those who hunger and thirst for righteousness.

Give

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- As millions of innocent suffer and face a bleak future, showing love and care cannot be stopped. Your compassionate support for our critical relief efforts will not only give hope to the helpless today; it will demonstrate that God loves all who seek Him.



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Bringing the world to your table: MYANMAR

Burmese Semolina Cake

Ingredients

- 2 tbsp unsalted butter, melted, cooled slightly, divided
- 1¼ cups semolina flour
- 1 large egg
- 1 14-oz. (0.4 l.) can coconut milk
- 1½ cups half-and-half
- 1/3 cup sugar
- 1 tsp kosher salt
- Coconut ice cream and toasted unsweetened coconut flakes (for serving)



Instructions

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877 487 7777

Step 1

Preheat oven to 425°F/220°C.

Butter an 8x8" baking dish.

Toast semolina in a large dry skillet over medium-high heat, stirring, until darkened and nutty-smelling, about 2 minutes. Let cool.

Step 2

Whisk egg, coconut milk, half-and-half, sugar, salt, and 1 tbsp butter in a large saucepan. Gradually whisk in semolina and bring mixture to a boil over medium heat, whisking, until mixture is very thick and pulls away from the sides of saucepan, about 4 minutes. Scrape batter into baking dish.



Step 3

Bake cake until golden brown and a tester inserted into the center comes out clean, 45–50 minutes. Transfer dish on to a wire rack. Brush cake with remaining 1 tbsp butter; let cool slightly. Serve with coconut ice cream, topped with coconut flakes.

Step 4

To prepare ahead: cake can be baked 1 day before; cover and keep cool.