

Semolina Cake *(basbousa)*

A Middle Eastern dessert without fat or eggs



Makes 11" x13" pan – 24 squares
Preheat oven to 350F
Grease baking dish, or line with parchment paper

Cake

2 cups durum semolina flour, or wheatlets (plain cream of wheat)
2 T grated unsweetened coconut
1 cup plain yogurt
1/2 cup sugar
2 tsp baking powder
1 T rosewater or lemon juice

Blanched sliced or ground almonds for top (optional)

Syrup

1/2 cup sugar
1/2 cup water
1 T rosewater or lemon juice

Mix dry ingredients then add yogurt and rosewater. Mix until firm dough forms, then press into the baking pan. Spread it as evenly as possible (it will look very rough).

Bake for 15-20 minutes until cake rises slightly and is very lightly browned on the bottom.

In the meantime, put syrup ingredients into a pan and boil constantly until reduced by more than half.

When cake is ready, and while still hot, sprinkle on almonds and drizzle syrup over top with a spatula or spoon. Let cool and slice into rectangles.

Leftover slices can be frozen in pieces in wax paper for convenient desserts at a later date.