

Recipe: Basbousa

This Egyptian recipe for sweet semolina cake is incredibly easy to make. It's topped with a delicious rosewater and lemon syrup.

Serves: 25 -30

Preparation time: 20 minutes

Cooking time: 40 minutes

Skill level: Easy

Ingredients

- 320g (2½ cups) coarse semolina
- 90g (1 cup) desiccated coconut
- 220g (1 cup) caster sugar
- 75g (½ cup) self-raising flour
- 200g thick yoghurt
- 200g unsalted butter, melted
- 1 tsp vanilla extract
- 25–30g blanched almonds
- Add milk, if needed

Syrup

- 330g (1½ cups) sugar
- 250ml (1 cup) water
- 1 tsp lemon juice
- 1 tsp rosewater

Tools

- 12inch x 10inch shallow baking tray
- Pastry cutter or sharp knife

Instructions

Preparation

1. Preheat the oven to **190°C**.
2. Mix the semolina, coconut, sugar, flour, yoghurt, melted butter and vanilla in a bowl. If the mixture seems too thick, add a little milk, but it should still be quite stiff.
3. Butter the baking tray and spread the mixture into the tray with your hands.
4. Cut it into diamond shapes by slicing the mixture diagonally across the tray while pressing hard. Place an almond in the centre of each diamond.

5. **Bake for 35–40 minutes** or until golden brown.

The syrup

While the mixture is baking, make the syrup.

6. Place the sugar and water in a saucepan and bring to the boil, stirring until the sugar dissolves.
7. **Simmer for 5 minutes** without stirring. Then, stir in the lemon juice and rosewater and remove from the heat.
8. Leave to cool.
9. Pour the syrup over the cake while the cake is still hot.
10. Cool to serve.