

Basbousa – Semolina Cake soaked in a Lemon Rosewater Syrup



Serving: 4-6



Cooking Time: 45 mins



Level: Easy



INGREDIENTS

For the Cake:

3/4 cup semolina
1/2 cup all purpose flour
1 teaspoon baking powder
1 egg
4 tablespoons softened butter
1/2 cup whole milk yogurt
2 tablespoons sugar
Almonds to garnish

For the syrup:

3/4 cup water
1/2 cup sugar
2 limes
1 tablespoon freshly grated citrus zest (lemon, lime and or orange)
1 teaspoon rosewater

PREPARATION

1. Mix in the semolina, flour and the baking powder and stir well.
2. Mix in the egg, butter and yogurt and the sugar and mix well. Do not overbeat.
3. Grease a glass casserole and pour in the mixture.
4. Place the almonds about 2 inches apart, to essentially ensure a placement that is right in the center, when cut into squares.
5. Cover with the cling wrap and microwave for 5 minutes on high.
6. Place the water and the sugar on the stovetop, heat till the sugar is dissolved and the mixture comes to a boil. Reduce the heat and simmer for 10 minutes.
7. Cut the limes and squeeze in the juice and stir in the zest. Add in the rosewater.
8. Cut the semolina mixture into 2 inch squares, such that the almonds are in the center.
9. Pour over the syrup, this will first seem like a lot but eventually it get absorbed. Let it soak for at least 30 minutes and serve warm.