Basbousa

Season: Any  
Type: Egyptian Dessert  
Difficulty: 🌴  
Serves: 6

**Equipment:**
- Measuring cups
- Measuring spoons
- Large bowl
- Wooden spoon
- Medium baking dish or cake tin
- Medium saucepan
- Knife

**Ingredients:**
- 2 cups fine semolina
- 1 cup coconut
- ½ cup sugar
- 1 tsp baking soda
- 2/3 cup melted butter
- 1 cup milk

**Syrup**
- 1 ½ cups sugar
- 1 ½ cups water
- 1 Tbsp Lemon or lime juice
- 2 Tbsp Honey

**Method:**

- Preheat oven to 175°C
- Grease baking dish well with butter.
- In a large bowl, mix semolina, coconut, sugar and baking soda until well combined.
- Mix in the melted butter and milk and stir until well combined.
- Pour the mixture into the oven dish and level the surface.
- Bake for 30 minutes or until golden.

**For the syrup - WARNING: BOILING SUGAR IS EXTREMELY HOT - ADULT SUPERVISION REQUIRED**

- Place the sugar and water in a saucepan over a low heat and stir until the sugar dissolves.
- Increase the heat to medium and boil until the syrup is reduced by about 1/3 (it should coat the back of a spoon).
- Stir in the lime or lemon juice and allow to cool.
- Stir in the honey.

- After the cake has cooled slightly (about 10 minutes) cut the cake into squares or diamonds.
- Carefully pour the syrup over the cake and allow the cake to drink it up. (It may take several hours.)