

Basbousa

Season: Any

Type: Egyptian Dessert

Difficulty: 

Serves: 6

<p>Equipment: Measuring cups Measuring spoons Large bowl Wooden spoon Medium baking dish or cake tin Medium saucepan Knife</p>	<p>Ingredients: 2 cups fine semolina 1 cup coconut ½ cup sugar 1 tsp baking soda 2/3 cup melted butter 1 cup milk</p> <p>Syrup 1 ½ cups sugar 1 ½ cups water 1 Tbsp Lemon or lime juice 2 Tbsp Honey</p>
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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.)