

## Semolina Cake (Basbousa)

**Season:** Autumn

**Type:** Dessert

**Serves:** 36 tastings

**From the garden:** -



<b>Equipment:</b>	<b>Ingredients:</b>
Kitchen Aid mixer Small saucepan x 1 Wooden spoon x 1 Measuring cups Measuring spoons Skewer x 1 Juicer x 1 Kitchen scale Deep baking tray x 1 Baking paper Serving plate x 5	<b>Cake:</b> 5 eggs 1 ¾ cups sugar  1 ¼ cups semolina 1 ¼ cups plain flour 2/3 cup desiccated coconut 1 tablespoon + 1 teaspoon baking powder 180g butter (melted) 1 ¼ cups canola oil ¾ cup milk Juice of ½ lemon  <b>Rose syrup:</b> ½ cup water ½ cup sugar 1 teaspoon rosewater

### What to do:

1. Heat oven to 160C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Put eggs and sugar into the Kitchen Aid mixing bowl.
4. Beat until light and fluffy, about 4 minutes.
5. Add the rest of the cake ingredients and beat until combined, about 15 seconds.
6. Mixture will be runny, pour cake mixture into the lined baking tray.
7. Bake in the oven for 20 minutes or until golden brown.
8. Meanwhile, put the ingredients for rose syrup in a small saucepan over medium-high heat, cook until sugar has melted. Set aside.
9. Remove cake from oven, use a skewer and poke holes all over the cake.
10. Pour the syrup on the cake. Let the cake cool slightly.
11. Cut into 36 pieces.
12. Serve into 5 serving plates.