

# Basbousa Aka Harissa (Coconut Yogurt Semolina Cake)

**Cook Time** 40 minutes

**Total Time** 40 minute

2 cups coarse semolina or Cream of Wheat

1 cup coconut

1/2 cup butter melted (aka 1 stick)

1/3 cup sugar

1 teaspoon baking soda

1 cup plain yogurt or sour cream

1/3 cup whole Roasted or blanched almonds to garnish



**Syrup** (make this before you start the cake so it has time to cool slightly)

2 cups sugar

1 1/2 cup water

1 teaspoons lemon juice

## **Instructions**

Pre-heat oven to 400 degrees F. Grease an 9x9 or 8x8 square pan or a 9" round pie dish with butter or olive oil and set aside.

Mix the semolina, coconut, sugar, baking soda, and the butter in a large bowl. Use a fork to incorporate the butter with the other ingredients until mixed well. Add the yogurt and continue mixing until fully combined. The mixture will be fairly thick but should hold together and press easily with hands (not thin like cake or brownie batter)

Press the mix down onto square baking dish or round pie pan. The cake mix should be about 1 inch thick. Cut a diamond or square design in the cake with a butter knife. Place an almond or any other type of nut you have on hand onto each pre-cut square.

Bake at 400 degrees for 30 min to 40 mins until it is a bronze brown color. If no color forms on the top turn on broiler for 1-2 minutes until the top is golden/bronze. When the cake is done cut again along the pre-cut lines and pour cold syrup on top while its hot so it can absorb all through.

FOR THE SYRUP:

While the cake is baking, mix all the ingredients for the syrup in saucepan and bring to a boil. Boil for 10 minutes.