Arabische Basbousa

Ingredients:

2 cups coarse semolina

1/2 cup butter

1 cup sugar

1 cup plain yogurt or Sour Cream

almonds to garnish or 1/3 pistachios or cashews

2 eggs

some Lemon peel

1 1/2 cup water

How to make basbousa:

1. In a deep bowl, add farina, sugar, baking powder, eggs and everything else. Mixing everything well.

2. Mix eveything together until it looks like that:

3. Grease a tray with oil

4. 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.

5. Place an almond or any other type of nut you have on hand onto each pre-cut square.

6. Bake at 400 degrees for 30 min to 40 mins until it's a bronze brown color. If no color forms on the top turn on broiler for 1-2 minutes until the top is golden/bronze. Cut the Cake again along the pre-cut lines and pour cold syrup on top while its hot so it can absorb all through.
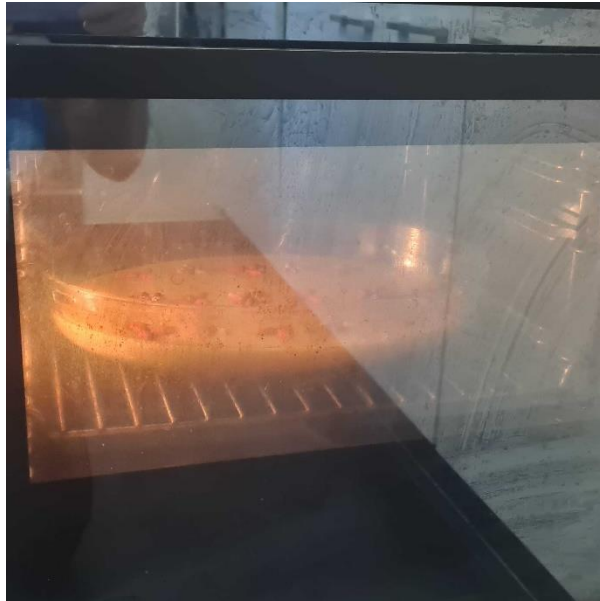
7. prepare the serup: Put on water with sugar and boil for 10-20 minutes

8. place the serup on the basbousa

9. your basbousa is done: have fun eating!