

# RECIPE

## Basbousa Cake

**MAKES**  
8 servings

**LEVEL**  
Easy

**TIME**  
45 minutes

### INGREDIENTS

220g ground semolina  
75g ground almonds  
1 teaspoon baking powder  
110g icing sugar  
125g butter (can be plant-based)  
250g natural yoghurt (can be plant-based)  
1 tbsp tahini  
8 whole almonds  
1-2 fresh oranges

### HOW TO MAKE IT

1. Mix the dry ingredients together in a bowl.
2. Melt the butter and mix with the yoghurt in a separate bowl
3. Combine the wet ingredients with the dry ingredients.
4. Grease a baking tin with tahini and pour the cake batter into the tin.
5. Dot the whole almonds on top of the mixture
6. Bake for 35-45 minutes or until golden brown
7. Remove from the oven and squeeze over the juice of 1-2 oranges
8. Cool then cut into diamonds and serve.