

NAMOORA (BASBOOSA)



INGREDIENTS

1 ½ cups semolina flour
½ cup white sugar
1 cup plain yogurt
½ cup vegetable oil
3 tablespoons flaked coconut
1 tablespoon baking powder
6 whole almonds, split in half
1 ½ cups water
1 ¾ cups white sugar
2 tablespoons rose water

INSTRUCTIONS

Preheat oven to 350 degrees F.

In medium bowl, mix together the semolina flour, ½ cup sugar, yogurt, oil, coconut, and baking powder. Set aside for 30 minutes while preparing syrup:

In a small saucepan over medium-high heat, stir together the water, 1 ¾ cups sugar, and water. Bring to a boil and boil for 3-4 minutes. Remove from heat and set aside to cool to room temperature.

Spread the semolina batter into bottom of 9x13 baking pan. Slice into squares or diamonds, and place almond half onto each piece. Bake for 20 minutes or until light brown. Switch the oven setting to broil until the top is golden (2-3 minutes).

Remove from oven and pour the syrup over the squares. Serve warm or cool.