

Creamy Semolina Cake with Rose Water Syrup

A delightful twist on the classic Basbousa dessert, perfect for Ramadan breakfast tables. This dessert combines the softness of semolina cake with the rich creaminess of cream, topped with a fragrant rose water syrup and crunchy nuts.


45 min

Total time

Intermediate

Difficulty

350

kcal / serving

Ingredients

- 1 cup semolina
- 1/2 cup sugar
- 1/2 cup plain yogurt
- 1/4 cup melted butter
- 1/4 cup cream
- 1/2 teaspoon baking powder
- 1/4 cup mixed nuts (such as almonds and pistachios)
- 1/4 cup rose water
- 1/4 cup sugar
- 1/4 cup water

Steps

- 1 Preheat the oven to 180°C (350°F) and grease a baking dish.
- 2 In a bowl, mix semolina, sugar, yogurt, melted butter, cream, and baking powder until well combined.
- 3 Pour the mixture into the prepared baking dish and smooth the top.
- 4 Bake for 25–30 minutes or until golden brown.
- 5 While the cake is baking, prepare the syrup by combining rose water, sugar, and water in a saucepan. Simmer until the sugar dissolves.
- 6 Once the cake is done, remove it from the oven and immediately pour the rose water syrup over the hot cake.
- 7 Sprinkle the mixed nuts on top.
- 8 Allow the cake to cool and absorb the syrup before serving.