

Dulce de Leche Basbousa Delight

Indulge in a Middle Eastern treat with a twist by adding a luscious layer of dulce de leche on top of a traditional basbousa.



Middle Eastern

45 min

Total time

Easy

Difficulty

320

kcal / serving

Ingredients

- 1 cup semolina, 1/2 cup desiccated coconut, 1/2 cup sugar, 1/2 cup plain yogurt, 1/4 cup melted butter, 1/4 cup milk, 1/2 tsp baking powder, 1/4 cup dulce de leche

Steps

- 1 Preheat the oven to 180°C (350°F) and grease a baking dish. 2. In a bowl, mix semolina, desiccated coconut, sugar, yogurt, melted butter, milk, and baking powder until well combined. 3. Pour the mixture into the baking dish and smooth the top. 4. Bake for 30-35 minutes or until golden brown. 5. Let it cool slightly, then spread dulce de leche on top. 6. Cut into squares and serve.