

RECIPE

# Basbousa by Nutella®

Medium

45 min



## INGREDIENTS

FOR 12 SERVINGS

- 1 ¼ cup semolina
- 1/3 cup sugar
- 2tsp baking powder
- a pinch of bicarbonate soda
- a pinch of salt
- 3 eggs
- 1/2 tsp vanilla extract
- 1/2 cup yogurt
- 1/4 cup butter
- 2/3 cup nutella (1 tbsp /portion)

**For decoration:**

- 1 tbsp crushed pistachios



**To prepare this delicious recipe, 1 tbsp of Nutella® per person is enough to enjoy!**

## METHOD

**1**

Preheat oven to 180 °C.

**2**

Mix the semolina, sugar, baking powder, baking soda, salt, eggs, vanilla and yogurt together in a bowl.

**3**

Add melted butter to the mixture and mix well.

**4**

Grease 2 baking dishes with butter. Pour  $\frac{1}{4}$  of the dough on each baking dish and bake for approx. 30 minutes until golden brown.

**5**

Add Nutella<sup>®</sup> on top of the first layer, then add the second layer.

**6**

Let the cake cool. Decorate with Nutella<sup>®</sup> and pistachios.

**Share the recipe with the hashtag  
#nutellarecipe**