

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 enjoy this delicious recipe, 1 tablespoon of Nutella® per person is all you need!

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® on top of the first layer, then add the second layer.

**6**

Let the cake cool. Decorate with Nutella® and pistachios.

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