

RECIPE

Basbousa by Nutella®

Medium

45 min



INGREDIENTS

for 12 servings

150g semolina

75g sugar

10g baking powder

a pinch of bicarbonate soda

a pinch of salt

3 eggs

1 scotch vanilla

150g yoghurt

40g butter

180g Nutella®

For decoration:

1 tbsp crushed pistachios



To prepare this delicious recipe, 15g 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 yoghurt 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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