Basbousa
(Semolina Cake)

Ingredients:
- 1 cup semolina
- 1/2 cup sugar
- 1/2 cup coconut
- 1/2 cup **Hayatna Yoghurt**

- 1/4 cup butter (melted)
- 1 tsp baking powder
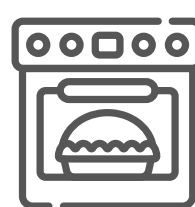- Sugar syrup for topping

Steps:

1. Preheat the oven to 180°C.

2. Mix semolina, sugar, coconut, baking powder, and melted butter.

3. Add **Hayatna Yoghurt** and mix until a thick batter forms.

4. Spread the batter in a greased tray and bake for 30–25 minutes.

5. Pour sugar syrup over the hot cake and let it soak.