

Date Basbousa

Ingredients

- 100g Date Spread
- 1/4 can Velor Canned Cream
- 1/2 egg
- 1/4 teaspoon vanilla extract
- 1/8 cup sugar
- 1/8 cup Noor Sunflower Oil
- 1/5 cup coconut flakes
- 1/4 cup coarse semolina
- 1/4 teaspoon baking powder
- 1/4 teaspoon custard powder

Instructions

- **Preheat Oven:**
 - Preheat your oven to 170°C (338°F)
- **Mix Wet Ingredients:**
 - In a bowl, combine the egg, cream, Noor Sunflower Oil, sugar, vanilla extract, and custard powder. Mix well
- **Add Dry Ingredients:**
 - Gradually add the semolina, baking powder, and coconut flakes to the wet mixture. Mix until well combined
- **Prepare the Baking Pan**
 - Grease a baking pan with a little Noor Sunflower Oil
- **Create the Design**
 - Pour the batter into the prepared baking pan.

- Using a piping bag filled with Goody Date Spread, create a checkered pattern on top of the batter
- **Bake:**
 - Bake the Basbousa in the preheated oven for 30 minutes, or until golden brown.
- **Impregnate with Syrup:**
 - Warm a small amount of Velor sweet condensed milk.
 - Drizzle the warm syrup over the hot Basbousa to soak it.

Let the Basbousa cool before serving. Enjoy!