

# Coffee and Cardamom Basbousa

YIELD: 6 SERVINGS

## INGREDIENTS:

- 200g fine semolina
- 150g plain yogurt
- 100g sugar
- 100ml strong Costa Rican coffee
- 5g baking powder
- 60g melted butter
- 2g ground cardamom
- Sliced almonds for garnish

## Instructions:

1. Mix all ingredients until a smooth batter forms.
2. Pour into a greased baking pan and decorate with sliced almonds.
3. Bake at 180°C (350°F) for 30-35 minutes.
4. Optional: drizzle with coffee syrup right after baking.

