Sfouf - Lebanese Turmeric Cake

Ingredients

- 2-3 Tbsp tahini

- 2 cups semolina
- 1 1/2 cups sugar
- pinch of salt
- 2 cups flour
- 2 tsp baking powder
- 1 1/2 tsp ground turmeric
- 1 1/2 cups milk
- 1/2 cup water
- 1/2 tsp orange blossom water
- 1/2 cup pine nuts or peeled slivered almonds
- 1 cup vegetable oil

Directions

Coat two 8" round or square cake pans or an 11" x 13" rectangular pan with the tahini. Set aside.

Put the semolina, sugar and salt in a large bowl. Sieve the flour, baking powder and turmeric into the bowl and combine. Fold in the milk, water and orange blossom water. Fold in the oil - note this may take a while. Pour onto prepared pan(s). Sprinkle with pine nuts or almonds.

Let rest at room temperature for 30 minutes.

Meanwhile, preheat the oven to 350°F. Bake for 30 minutes. Cool before serving.