



Sfouf (Lebanese Turmeric Cake)

Ingredients

2 cups water
2 Tablespoons aniseed (or fennel)
2 cups fine semolina
2 cups all-purpose flour, sifted
2 tablespoons turmeric powder
1 tablespoon finely ground aniseed (you can use a spice grinder)
3 teaspoons baking powder
2 cups sugar
1 cup oil or melted butter
2 tablespoons tahini (sesame paste)
Blanched almonds, pine nuts, or sesame seeds (for decoration)

Directions

Boil water then add the aniseed and let steep for 10 minutes. Strain tea and put aside to cool a little bit. Preheat oven to 350F. In a large bowl, mix the semolina, flour, turmeric powder, ground aniseed, and baking powder. Add sugar to the tea until dissolved. Add oil and tea/sugar mixture to the dry ingredients, then mix well. Cover the bottom and sides of a 9 inch pan with tahini. Decorate with blanched almonds (or nut of choice). Bake for 45-50 minutes, or until a toothpick inserted comes out clean. Let cool in the pan for 45 minutes. Invert on a wire rack. Cut into square or diamond shapes. Store in an airtight container.