

## Namoura

### Namoura:

*4 cups semolina*  
*2 cups plain yogurt*  
*2 cups sugar*  
*3 teaspoons baking powder*  
*1 teaspoon baking soda*  
*3 tablespoons rosewater*  
*4 tablespoons tahini*  
*2 tablespoons ground cinnamon*

### Simple Syrup:

*2 cups sugar*  
*1 cup water*  
*Juice of 1/2 lemon*  
*2 tablespoons orange blossom water*  
*2 tablespoons rosewater*

In a 9x12 rectangle pan, pour the tahini and spread on the entire surface. In a bowl, mix the semolina, yogurt, sugar, baking powder, baking soda and the rosewater. Mix well with a wooden spoon until well combined. Pour half the batter in the prepared pan, sprinkle the cinnamon on top and top the cinnamon with the remainder of the batter. Let it rest on the counter for one hour. Heat your oven to 350 degrees Fahrenheit. Bake for about 40 minutes until the top is golden. Meanwhile, cook the simple sugar by combining the sugar and the water until boiling. Add the lemon juice and the flavored waters and turn off the heat. Let it cool. Let the cake cool entirely in its pan. Cut into squares or diamonds. Pour the simple syrup on top and let it absorb. Decorate each square with an almond and serve.

