

Sfouf (Turmeric Cake)

Yield: 10 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/lebanese-sfouf-recipe>

Ingredients:

- 2 tablespoons Tahini to grease the pan, can be replaced with oil
- 1 1/2 cups coarse semolina or fine, or mixture of both
- 1/2 cup flour
- 1 tablespoon turmeric
- 1 1/2 teaspoons baking powder
- 1/2 cup canola oil or other neutral oil
- 1 cup milk
- 1 cup cane sugar
- 1 handful pine nuts or almonds

Nutrition:

1. Calories: 350 calories
2. Carbohydrate: 45 grams
3. Cholesterol: 5 milligrams
4. Fat: 17 grams
5. Fiber: 2 grams
6. Protein: 6 grams
7. SaturatedFat: 1.5 grams
8. Sodium: 95 milligrams
9. Sugar: 21 grams

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