



## Recipe Book

Preparation Time: **50 minutes**

# Kunafa

## (with Cream)

### Ingredients:

- 300g kunafa dough
- 1/2 cup melted butter
- 1 cup sugar syrup
- 2 cups **Hayatna Fresh Yoghurt**



### Steps:



1. Preheat oven to 180°C.  
Mix kunafa dough with melted butter.



2. Spread half of the dough in a greased baking dish.



3. Whisk **Hayatna Fresh Yoghurt** until smooth and pour over the dough.



4. Top with the remaining dough and bake for 30 minutes.



5. Pour sugar syrup over the hot kunafa before serving.

