

Besan Ladu



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Ingredients

1. 1 cup besan
2. 1cup sugar
3. 1 cup ghee
4. 6 to 8 broken cashew pieces
5. 5 to 7 raisins
6. 1 tsp cardamom powder

METHOD

1. Fry besan with the ghee, until you get the aroma and slightly brown color.
2. Fry the cashew nuts and raisins in the ghee.
3. Grind the sugar in to fine powder.
4. When the mixture becomes cool the add sugar and cashew nut and raisins and cardamom powder and make small round balls.