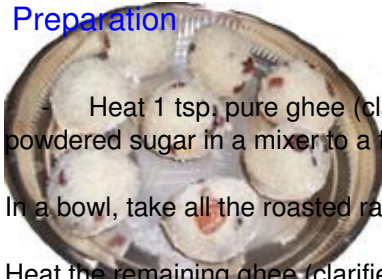


Rawa Ladoo

Author: priya

Preparation



- Heat 1 tsp. pure ghee (clarified butter) in a pan and dry roast the rava till pink. Grind the fried rava and powdered sugar in a mixer to a fine powder.

In a bowl, take all the roasted rava, nuts, coconut and add the cardamom powder. Then add the sugar. Mix well.

Heat the remaining ghee (clarified butter) and add the powdered rava, cashew nuts, raisins, cardamom powder & add milk in it, mix thoroughly.

Check if you are able to make small balls. When you find that milk added is enough to get you ladoos. Mix well and then cover it and let it rest for 2 mins.

Make balls out of this mixture when it is still warm. Cool and store in an airtight container.

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Notes

No Description available

Preparation Time	5 min	Difficulty	very simple
Portions	1 portion	Amount	
Country/Region		Costs per Portion	