

Besan ke Ladoo | बेसन के लड्डू हलवाई के जैसे - By Maakirasoise.com

Ingredients to make – Besan ke Ladoo | बेसन के लड्डू हलवाई के जैसे

- Gram flour (Besan) , 200 gms.
- Clarified butter (desi ghee) , 100-120 gms.
- Tagar, 150-200gms.
- Green cardamom powder, ½ tsp.
- Melon seeds, 1-2 Tbsp.



Method: Besan ke Ladoo | बेसन के लड्डू हलवाई के जैसे

- Heat desi ghee in a heavy bottom pan and add gram flour over low flame.
- Roast it over low flame till it turns golden brown .
 - Stir continuously.
- It will take 15-20 mins.
- Sprinkle some water at this stage. Small bubbles will be formed.
- Keep stirring and let these bubbles settle down.
- The process can be repeated.
- This process will form small granules in besan.
- Turn off the flame and transfer the mixture in a plate to cool it down.
- When Besan cools completely add boora/tagar, melon seeds, other dry fruits (optional) and Green cardamom powder.
- Mix well by rubbing it with your open palm.
- Rub till mixed thoroughly.
- Make medium sized laddus out of this mixture.
- Top the laddus with melon seeds or pistachios.

- Besan laddu is ready. Store it and enjoy it .

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Thank you