

Gujiya Recipe

Ingredients:

- Ghee - 50 gms + 2 tablespoon
- Maida + Aata - 200 gms
- Salt - 1 pinch
- Mawa - 150 gms
- Dessicated coconut - 50 gms
- Nuts - as per choice
- Powdered Jaggery or Boora or powdered sugar - 1/2-3/4 cup
- Oil for frying

Optional - Sugar syrup

- Sugar/Jaggery - 200 gms
- Kesar - few strands
- Elaichi Powder - 1 teaspoon

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Method:

Filling:

- Roast the mawa till it changes color
- Roast the chopped nuts in some ghee
- Roast the desiccated coconut slightly
- Mix all the roasted ingredients together, add sugar and elaichi powder when it has cooled down.

Dough:

- Add ghee to the flour and mix thoroughly.
- Add a pinch of salt and then using water knead a stiff dough. Do not overknead. Keep aside for 30 mins.

Gujiya:

- Roll small puris of the dough and fill them. Seal the edges using some water.
- Fry on a medium flame or Bake @ 200 degrees for 20 mins

Sugar Syrup:

- Use less sugar in the filling if you use sugar syrup
- Add all ingredients with enough water to make a sticky syrup. Dip the Gujyas hot.