



Mawa

Ingredients:

- Milk - 1 liter
- Ghee - 1-2 teaspoons

Method:

- Take a flat heavy bottom kadhai and brush it with ghee.
- Add the milk and let it come to a boil.
- Reduce the flame and let it simmer for 30 mins or so.
- Keep stirring and scraping the sides at regular intervals.
- Once it gets to rabdi consistency, stir and scrape continuously.
- Once it gets to the soft mawa consistency turn the flame off and remove from the kadhai.
- Let it cool down.
- Keep it in fridge for 5-7 days.



Condensed Milk

Ingredients:

- Milk - 500 ml
- Sugar - 200 gm
- Baking soda - 1 pinch (optional)

Method:

- Boil milk.
- Add sugar. Keep stirring till the sugar melts.
- Keep it to simmer on low flame.
- Cook till the content left is half or about 40%.
- Should take 20-25 mins.
- Turn the flame off and add baking soda.
- Stir for 2 mins.
- Let it cool down completely.
- Store in an airtight jar in fridge.



Mawa Cupcakes

Ingredients:

Dry ingredients:

- Aata - 1 cup
- Baking Powder - 1 teaspoon
- Cardamom powder - 1 teaspoon

Wet Ingredients:

- Ghee - $\frac{1}{4}$ cup
- Super fine sugar - $\frac{1}{4}$ cup
- Condensed Milk - $\frac{1}{2}$ cup
- Grated Mawa - $\frac{1}{2}$ cup
- Milk - $\frac{1}{2}$ cup or so
- Salt - 1 pinch teaspoon

Method:

- Sieve and add dry ingredients in a bowl.
- Pre heat the oven at 180 degrees.
- Have a 12-cupcake tray ready with liners. You can use stand alone liners too
- In a separate bowl add ghee and sugar and cream them till fluffy. Using a hand whisk works best.
- Add condensed milk and mix.
- Add mawa and mix gently.
- Add the dry ingredients into the bowl of wet ingredients.
- Mix using a spatula or a wooden spoon.
- Add milk gradually and and mix.
- The batter should be thick.
- Transfer to the liners.
- Garnish with nuts and bake for 15-18 mins on the same temperature.
- Let them cool and serve warm.