



Sooji Halwa

Ingredients:

- Sooji - $\frac{1}{2}$ cup
- Ghee - $\frac{1}{4}$ - $\frac{1}{2}$ cup
- Besan - 1-2 teaspoon
- Sugar - $\frac{1}{2}$ cup
- Water - 2 cups
- Saffron (Kesar) - few strands (optional)
- Small Cardamom (Elaichi) - 2-3 (optional)
- Raisins - handful (optional)
- Chopped almonds and pistachios - To garnish

Method:

- Add ghee to a pan.
- Add sooji and roast it till the desired color.
- In another pan mix the sugar, water, elaichi, kesar, raisins and give it a quick boil.
- As soon as the sooji is roasted add the warm sugar syrup into it and cook till all the water has incorporated.
- Garnish with chopped nuts and serve.



Aata Halwa (Kadha Prasad style)

Ingredients:

- Aata- $\frac{1}{2}$ cup
- Ghee - $\frac{1}{2}$ cup
- Sugar - $\frac{1}{2}$ cup
- Water - 1 cup or more
- Chopped almonds and pistachios - To garnish (optional)

Method:

- Add ghee to a pan.
- Add aata and roast it till the desired color.
- Add water and allow it to be absorbed.
- When it is almost done, add sugar and mix.
- Garnish with chopped nuts and serve.



Besan Halwa

Ingredients:

- Besan- ½ cup
- Sooji - 1 teaspoon
- Ghee - 1/3 – 1/2 cup
- Sugar - 1/3 cup
- Water - 1 cup or more
- Broken Cashew nuts - handful
- Cardamom powder - a pinch
- Chopped almonds and pistachios - To garnish (optional)

Method:

- Add ghee to a pan.
- Add Besan + sooji and roast it till the desired color.
- Add water and allow it to be absorbed.
- When it is almost done, add sugar and mix.
- Garnish with chopped nuts and serve.