



## Quick Kaju Katli

### Ingredients:

- Powdered Kaju - 1 cup
- Powdered Sugar -  $\frac{1}{2}$  cup + 2 tablespoons
- Milk Powder - 2 tablespoons
- Kewda essence - few drops
- Water/Milk - as needed

### Method:

- Sieve the dry ingredients in a bowl.
- Add kewda.
- Add water spoon by spoon to form a dough.
- Knead the dough in a plastic sheet or butter paper for a few minutes to make it smooth and shiny.
- Roll into a rectangular slab of desired thickness and keep for 1-2 hours.
- Add a silver foil if you wish to and cut desired shape.
- Store in an airtight container.

## Quick Coconut Ladoo

### Ingredients:

- Desiccated coconut - 1 cup + 2 tablespoons for rolling
- Condensed milk - 3-4 tablespoons
- Elaichi powder - 1 big pinch (optional)

### **Method:**

- Take desiccated coconut in a bowl. You may take slightly roasted coconut if you like.
- Add Elaichi powder.
- Add 3 tablespoons of condensed milk and mix.
- Add more if needed to form ladoos.
- Roll the ladoos in desiccated coconut to finish.

## Quick Sattu Peda

### **Ingredients:**

- Sattu/Powdered Roasted Chana Dal - 1 cup
- Sugar -  $\frac{1}{2}$  cup
- Ghee -  $\frac{1}{4}$  cup
- Chopped nuts - handful (optional)
- Chopped Pistachios - to garnish

### **Method:**

- Beat sugar and ghee in a bowl so that it becomes creamy.
- Add Sattu and elaichi powder
- Mix using your hand till the mixture becomes bindable, add more ghee if needed.
- Shape pedas and make an indentation in the center of each ped.
- Add some pista.
- Store in an airtight container.