

Dry Fruits Laddoo

Ingredients

- 1/2 cup almonds
- 1/2 cup cashew nuts
- 6-8 dry dates, finely grated
- 1/2 cup coconut, grated
- 1 cup sesame seeds
- 2 tbsp dried ginger powder
- 1 tbsp poppy seeds
- 10-12 cardamom, powdered
- 3 tbsp ghee



Preparation

- Heat a pan, and roast coconut and sesame seeds separately, i.e. one after the other.
- Combine the coconut and sesame seeds and blend in a mixer till smooth.
- Combine almonds, cashew nuts and dry dates and blend in a mixer to a coarse powder.
- Combine the coconut-sesame powder and the almond-cashew nut-dry date powder and mix well.
- Next, add dried ginger powder, poppy seeds, cardamom powder and mix well.
- Now add ghee and powdered sugar and mix well again.
- Shape them into small balls and serve