

Dry Fruits Milk Powder Recipe:

Ingredients

- ¼ cup ghee / clarified butter
- ¾ cup milk
- 2½ cup milk powder
- ½ cup sugar
- ¼ tsp cardamom powder / elachi powder
- 2 tbsp almonds, chopped
- 2 tbsp pistachios, chopped



Instructions (1 cup =255 ml)

1. Firstly, in a large kadai, add in ¼ cup ghee and ¾ cup milk.
2. Keeping the flame on low, add in 2½ cup milk powder.
3. Also add ½ cup sugar. Add more sugar if required.
4. Mix well making sure everything is combined well.
5. Stir continuously keeping the flame on low and no lumps formed.
6. Also stir till the sugar dissolves.
7. Now keep stirring keeping the flame on low till milk thickens.
8. Furthermore, the milk forms dough after stirring for 10 minutes.
9. Now the dough separates from the pan.
10. Do not overcook, as the burfi turns chewy.
11. Add in ¼ tsp cardamom powder and combine well.
12. Transfer the prepared dough into greased plate lined with baking paper.
13. Set well forming a block.
14. Now top with few chopped almonds and pistachios and press slightly.
15. Allow to set for 2 hours, or till it sets completely.
16. Now unmold and cut into pieces.
17. Finally, serve milk powder burfi or store in airtight container.