

Sweet Pakodi

INGREDIENTS

- 1 cup soaked udad dal
- 1 kg sugar
- 1 cup water
- 1/4 cup crushed almonds
- 2 tbsp milk powder
- 1 tbsp green cardamom powder
- Oil or ghee for frying

PREPARATION TIME : 10 minutes

HOW TO PREPARE

- Soak the udad dal in water for 4-5 hours. Crush it in the mixer.
- Now add water and sugar into the mixture and make a paste.
- Add milk powder, almonds, green cardamom in the mixture and fry it in oil or ghee till it turns golden brown in color.
- Then put it in the paste made by water and sugar and eat it.

