

Recie shared by a Year 1 pupil

I am sharing recipe of gulab jamun with you. My mum cooked this sweet dish, it was very delicious.

Ingredients: -

Nido powder milk: 1 cup

Baking powder: 1/2 tea spoon

Butter/ghee: 1 tea spoon

Egg: 1

Cardamom powder: 1/2 tea spoon

orange food colour: little bit

Sugar: 1 glass

Water: 2 glass

Lemon juice: 1/2 tea spoon

Method: -

First of all, in one sauce pan put 2 glasses of water and 1 glass of sugar for the sweetness (sheera).

On the other side take a bowl and put 1 cup of nido milk, 1/2 tea spoon of baking powder, 1 tea spoon of butter or ghee, 1 egg, 1/2 tea spoon of cardamom powder and mix them well with hand and make small shape of balls with the dough.

When the water starts boiling put 1/2 tea spoon of lemon juice and orange food colour in it and put the stove slow.

Now in one fry pan put oil and make it little hot and fry the balls in it, they will be deep fry in slow stove, stir them carefully so they will not burn.



Once they will turn dark brown put them in the sweetness water which is boiling and cook them in that water for 5 to 10 minutes.

Now switch off the stove. Let them get cold and then put them in serving bowl.

You can eat them warm or cold, both taste yummy 😊. Hope you will try and like this sweet dish.