

Gajar Halwa

INGREDIENTS

- 2 tsp safflower or other neutral oil
- 3 tbsp raw cashews, chopped or halved
- 2 tbsp raisins
- 2 tbsp pistachios, chopped
- 2 1/2 cups carrots, grated
- 1/4 cup almonds, coarsely ground
- 1 1/4 cup almond milk
- 1/4 cup raw sugar, powdered
- 1 tbsp butter
- 1/4 tsp saffron strands

METHOD

1. Heat oil in a large skillet over medium heat. Add the cashews and cook until lightly golden for 2 minutes. Add raisins and pistachios and cook until the raisins puff up, for 1 to 2 minutes.
2. Add the grated carrots to the skillet and cook for 5 minutes while stirring occasionally. Add almonds and almond milk and mix well. Reduce heat to low-medium. Cook for 15 minutes.
3. Add sugar, butter, and salt. Mix in. Cook for another 20 to 30 minutes or until the entire almond milk has almost been absorbed. Stir occasionally.
4. Taste and adjust the sweetness. Continue to cook until roasted to desired consistency and color. Serve warm or chilled.

