

Moong Dal Ladoo

INGREDIENTS

¾ cup Moong flour

¾ cup coconut sugar, powdered

4-5 tbsp Ghee (clarified butter)

2 tbsp Cashew pieces

METHOD

1. Dry roast Moong flour on low heat till it turns slightly brown and gives off a roasted aroma.
 2. While it cools, powder some coconut sugar in a blender.
 3. Use a small bowl with a ladle and melt the ghee.
 4. Roast some cashew pieces in 1/2 tsp. ghee till they turn brown.
 5. Mix powdered sugar with the roasted flour, add in the cashew pieces. Add melted ghee slowly in portions.
 6. Roll the mixture into small balls.
 7. Store in an airtight container for a few days.
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