

Ragi Flakes and Date Laddus

INGREDIENTS

- 1/2 cup Ragi flakes
- 1 cup dates (seedless)
- 1 tbsp ghee (clarified butter)
- 1 tbsp poppy Seeds
- 2 tbsp almonds, chopped
- 2 tbsp pistachios, chopped

METHOD

1. Chop the dates roughly and using a food processor or grinder, pulse the dates in small batches.
 2. Dry roast the Almonds and Pistachios and chop them roughly. Keep aside. Roast the Ragi flakes in ghee on low flame until crispy.
 3. Add the date bits and poppy seeds to the roasted Ragi flakes. Mix everything together and roast for another 1-2 minutes.
 4. Finally, add the roasted and chopped nuts and mix well. Turn off the flame.
 5. Let the mixture rest till it is cool. Roll the mixture into a round-shaped ball. Repeat till all the mixture is used up.
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