



halwa (gramdall indian style)

NIBBLEDISH CONTRIBUTOR

Ingredients

gram dhal 100 grams
sugar 100 grams
ghee 5 table spoons
cardomon powder to taste
kaser powder 1/2 tbl spoon
cashew nut 5 cut peices

Instructions

soak gram dhal for 1 hour
after that grind the gram dhal to fine paste
take a frying pan and heat it with 2 tbl spoon ghee put gram dhal paste. boil well after that mix with sugar and add 2 tbl spoon ghee stir well.
finally add fried cashew nut .cardomon powder . kesar powder and serve it hot.
top it with dry grapes and ur lovely dessert is ready.