



## 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.