

Besan Ladoo

Ingredients	Equipment
<ul style="list-style-type: none">• Ingredients• 2 cups besan or gram flour• $\frac{1}{2}$ cup ghee• 1 cup powdered sugar or <i>boora</i>• 4 cardamoms, powdered in a mortar and pestle• 1 or 2 tbsp golden raisins	<ul style="list-style-type: none">• Metric spoon & cup measures• Mixing bowl• Mortar and pestle• frypan
<ol style="list-style-type: none">1. Dry roast the besan in a pan on low flame for about 10-12 mins.2. Keep on stirring continuously so that the besan is not burned and so that there is even browning.3. Melt the ghee and keep aside.4. Add the melted ghee and continue roasting the besan for 5-6 minutes more, stirring continuously. The besan will start to give a nice nutty fragrance and will start releasing ghee. When you notice this happening, remove the pan from the heat.5. Add powdered sugar or <i>boora</i>. Add the powdered cardamom and raisins.6. Stir well so that no lumps are formed.7. Once you have mixed the besan ladoo mixture well, let it cool down to room temperature.8. Make small or medium sized besan ladoos and store them in an air tight container.	