



## KAJU KE LADDU

(Cashewnut balls)

Serves: 4

### INGREDIENTS

1 cup approx. / 110 gm	Cashewnuts ( <i>kaju</i> ), roasted, ground to a crumbly powder
¾ cup approx. / 125 ml	Cold water
¼ cup approx. / 225 gm	Sugar
15 ml / 1 tbsp	Condensed milk
2 gm / 1 tsp	Green cardamom seed ( <i>elaichi</i> ) powder
15 gm / 1 tbsp	Sultanas ( <i>kishmish</i> ), sliced
30 gm / 2 tbsp	Almonds ( <i>badam</i> ), blanched, peeled and sliced

### METHOD

- ◆ Boil the water with the sugar until a thick syrup is obtained. Add the condensed milk, cardamom powder and sultanas. Add ¾ of the ground cashewnuts and stir to make a thick paste.
- ◆ Pour the thick paste into a tray to cool. When cool, make small balls each, about the size of a golf ball, and roll the balls in the remaining cashewnut powder, coating them all over. Keep aside. Decorate with the sliced almonds.

*Kaju Ke Laddu* ▶