

Kulfi is a popular Pakistani dessert that is similar to ice cream, but is thicker in consistency and has a creamier texture. It is served at many special occasions including weddings and other family gatherings.

How to make Malai Kulfi:



Ingredients:

- 4 slices white bread torn into small pieces
- 2 teaspoons ground cardamom (Elaichi Powder)
- 2, 12 oz cans evaporated milk
- 2, 14 oz cans condensed milk
- 1, 473 ml carton heavy whipping cream
- 1, 8 oz tub sugar free Cool Whip thawed
- 2 tablespoons almonds coarsely ground
- 2 tablespoons pistachios coarsely ground
- 10 drops Pandan/Screwpine essence (Kewra)

Instructions:

1. In a large mixing bowl, add bread, cardamom powder, evaporated milk, condensed milk, heavy whipping cream, and Cool Whip.
2. Blend using a handheld mixture, and then add 1 ½ tablespoons each of ground almonds and pistachios.
3. Now pour this mixture into a 9x13 freezer safe dish. Cover with a cling wrap and put in the freezer. In about 4 hours or when the Kulfi is halfway set, take out the dish from the freezer, uncover it, and sprinkle the remaining ground almonds & pistachios.
4. Cover again and freeze for at least 4 more hours or till the Kulfi is frozen completely.
5. To serve, take the Kulfi out ten minutes before. This makes for easy slicing. Cut and serve.