



Roasted Chana Ladoo

Serving: 1

Veg

Ingredients

- - Roasted Chana - 2 Cups
- - Powder Sugar - 1 Cup
- - Almonds - 15 no.
- -Cashew nut - 15 no.
- -Cardemom powder - 1 tbsp
- - Desi Ghee - $\frac{1}{2}$ cup

Preparation Method

- **Making the Ladoo mixture :**
- 1. The important point to note before starting is that we need the roasted Chana. If you have the non-roasted ones, you should first roast them.
- 2. Grind roasted Chana into a fine powder and then add it to a bowl.
- 3. Grind the Almonds and Cashew too separately. There is no need to make their powder. Dry fruits taste better if they are in tiny small pieces.
- 4. Cut/slice the Almond and Cashew pieces that could not be crushed with grinder into fine smaller ones with hand.
- 5. Now, add these Almonds-Cashew along with Elaichi powder in the bowl.
- 6. Add half of the total Desi Ghee in the bowl too. Mix well with hand or a spoon.
- 7. Now, add powdered sugar or Boora. Mix well again. You can increase or decrease the sugar quantity as per your taste.
- 8. Add the left-over ghee and mix well with hand. Make sure that there are no lumps. We will call this our Ladoo mixture.
- **Rolling the mixture into Ladoo :**
- -To make the ladoo out of this mixture: Take a portion of mixture in your hand and press it with both hands. The portion size depends on the size that you want your ladoo to be. If you are not sure, then a handful is a good quantity to start.
- -The idea is to solidify the mixture into a round shaped ball.

- -Press it hard so that it does not tear apart while picking it up. Once you see the mixture turning into a solid shape, keep it aside in a tray.
- -Ladoo is ready. You can make other ladoos in a similar fashion.