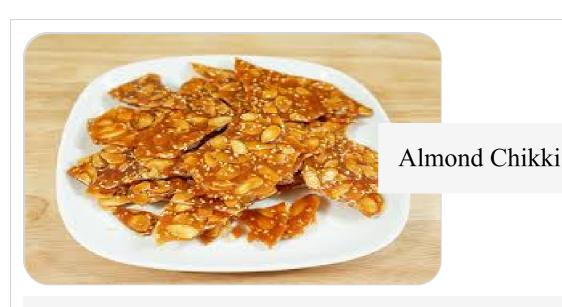


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Serving: 1 Veg

Ingredients

- 1 cups almonds, crushed coarsely
- 1 cups Sugar
- 1/2 tsp Cardamom powder
- 1/2 cup water (Or as required)

Preparation Method

- Use a heavy pan, so sugar won't burn. Put sugar in pan with water
- Keep following greased with oil and ready: A rolling pin, 2 sturdy large knives, a metal spatula, stone or marble surface to work.
- Heat sugar, stirring frequently, till fully melted and light brown
- Add almonds, cardamom powder, mix well.
- Pour onto greased surface, mix well with both knives.
- Be quick, and do not allow mixture to cool, or else it will get brittle.
- Roll with pin to 1/4 inch thickness, even out edges by pressing and rolling to a square.
- While still warm, mark out deep incisions for 1 inch square pieces.
- When cold, break into marked pieces, store in airtight container.