



Ragi Ladu

Serving: 8

Veg

Ingredients

- Ghee - 3 teaspoons.
- Ragi flour / finger millet flour - 1 cup.
- Cardamom powder - 1 pinch.
- Jaggery (grated) - 3/4 cup.
- Sesame seeds - 2 tbsp

Preparation Method

- Slightly heat 1 teaspoon of ghee in a pan, add ragi flour and roast on a slow flame then transfer into a plate.
- add sesame seeds keep aside
- To ragi flour plate, add cardamom powder, sesame seeds, grated jaggery, transfer into a blender and blend it once.
- Later, transfer to a plate, add ghee and make round laddoo.
- We can store this laddoo in a container for 15 days.