



## Almond Chikki

Serving: 1

Veg

### *Ingredients*

- 1 cups - almonds, crushed coarsely
- 1 cups - Sugar
- $\frac{1}{2}$  tsp - Cardamom powder
- $\frac{1}{2}$  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  $\frac{1}{4}$  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.