Besan Ke Ladoo

INGREDIENTS

- Gram Flour (Besan)   450 gms
- Sugar   275 gms
- Ghee   100 gms
- Powdered Green Cardamom   05 gms

FOR GARNISHING

- Pistachios   As required

PROCEDURE:

1. Heat ghee in a pan on low flame.

2. Once the ghee begins to melt, add gram flour (besan) and roast it while stirring continuously until brown in colour.

3. Keep aside and let it cool.

4. Grind sugar in a blender and add to the roasted besan along with cardamom powder. Mix well.

5. Divide it into small equal portions and give them a shape of laddoo.

6. Garnish the ladoos with pistachios.