



Gajar Ka Halwa

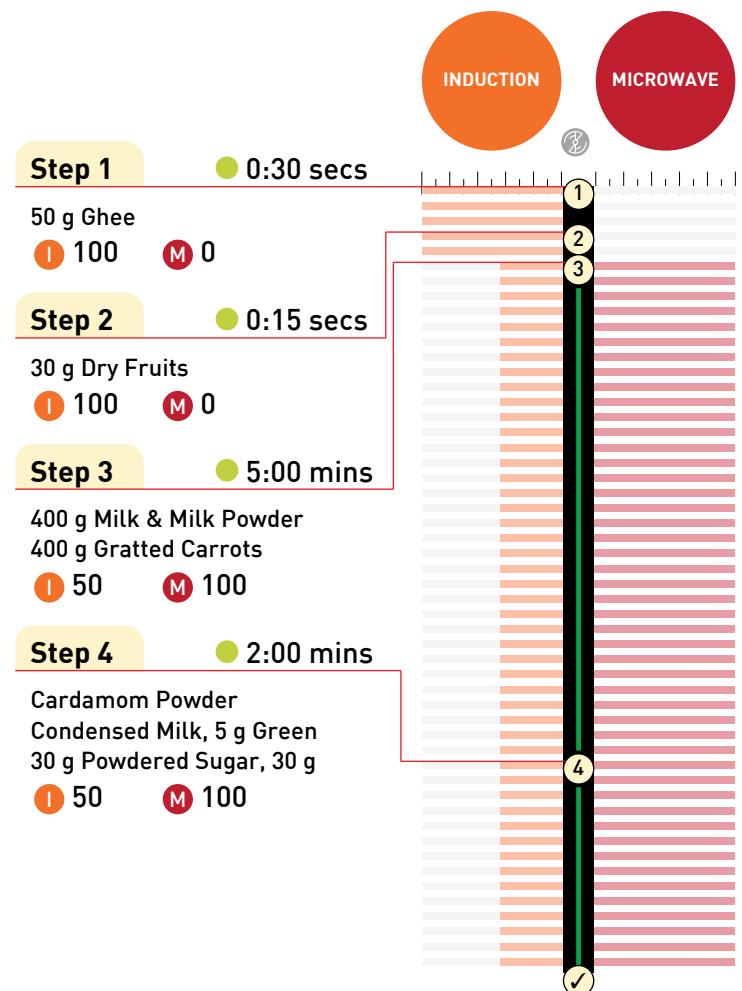
Cooking Time

On2Cook: 7:45 mins Normal Cooking: 50 mins

Accessories: Pan Honeycomb (Non-Stick), Silicone Stirrer

Ingredients

50 g	Ghee
30 g	Dry Fruits
	20 g Cashews, 10 g Raisins
400 g	Grated Carrots, Milk & Milk Powder
	300 g Grated Carrots, 50 ml Milk
	50 g Milk Powder
30 g	Powdered Sugar
30 g	Condensed Milk
5 g	Green Cardamom Powder



Total Output:
400 g