



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 Gratted 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

Step 1 0:30 secs

50 g Ghee
I 100 M 0

Step 2 0:15 secs

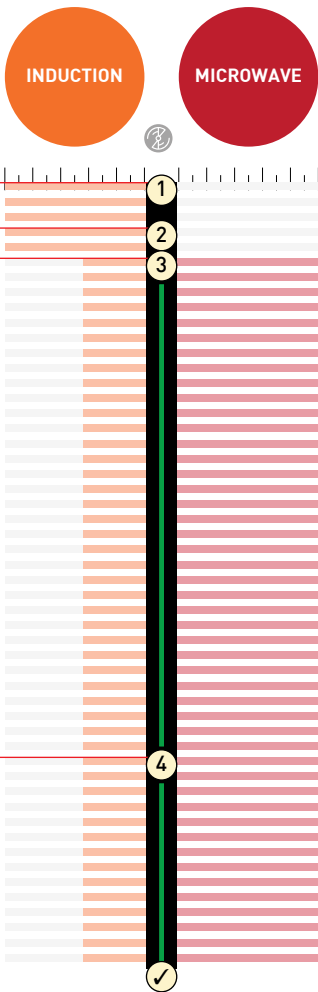
30 g Dry Fruits
I 100 M 0

Step 3 5:00 mins

400 g Milk & Milk Powder
400 g Gratted Carrots
I 50 M 100

Step 4 2:00 mins

Cardamom Powder
Condensed Milk, 5 g Green
30 g Powdered Sugar, 30 g
I 50 M 100



Total Output:
400 g