



# Suji Halwa

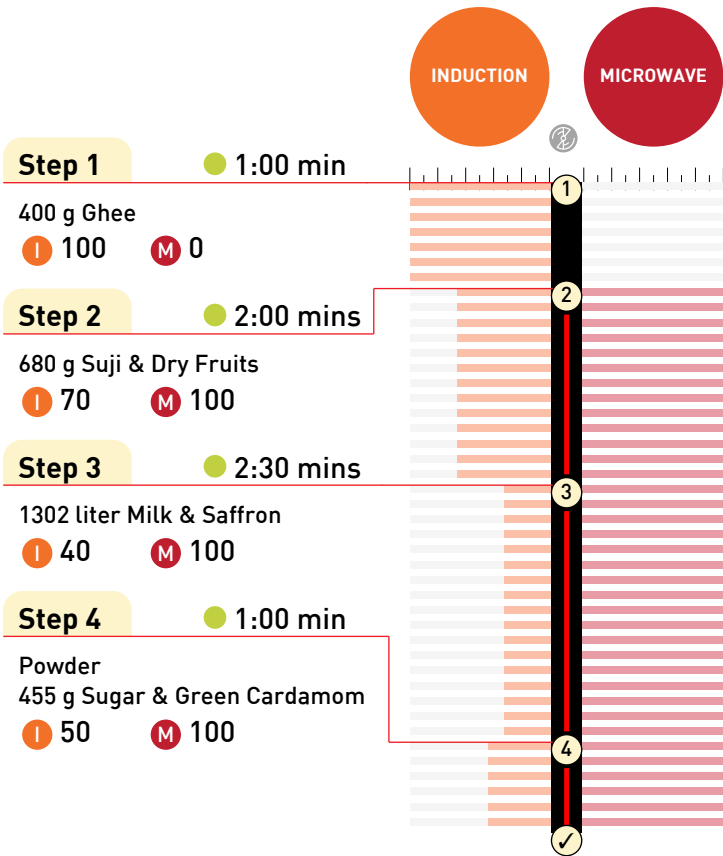
Cooking Time \_\_\_\_\_

On2Cook: 6:30 mins    Normal Cooking: 20 mins

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

Ingredients \_\_\_\_\_

- 400 g      Ghee
- Ghee400
- 680 g      Suji & Dry Fruits
- 500 g Suji, 180 g Mix Dry Fruits
- 1302 liter    Milk & Saffron
- 2 g Milk 1300 + Saffron
- 455 g      Sugar & Green Cardamom Powder
- 5 g Sugar 450 Green Cardamom Powder



Total Output:  
2300 g