



Karanjii

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Details

Crispy and flaky outside, soft and sweet inside gujiya is a traditional sweet, deep-fried, half-moon shaped dumpling famous delicacy of Uttar Pradesh mostly prepared during Holi festival. this sweet not only rich in taste but also power pack recipe for the kids also. Rich in calcium, good fats and also calorie dense.

Ingredients



1.0 Cup(128.0 gm) Maida



2.0 Tbsp(20.0 gm) Suji



1/2 Grated Cup(26.0 gm) Dry Coconut



2.0 Chopped Tbsp(20.0 gm) Cashewnut



1.0 Chopped Tbsp(11.0 gm) Almond



1.0 Tbsp(18.0 gm) Nestlé Milkmaid



1.0 Tbsp(12.0 gm) Raisin



2.0 Tsp(8.0 gm) Ghee



1.0 Tbsp(15.0 gm) Ghee



50.0 Ml(50.0 ml) Water

Method (Step-By-Step)

• For Filling

In a bowl add 1/2 cup grated Dried Coconut, 2 tbsp Cashewnut, 1 tbsp Almonds, 1 tbsp Golden Raisins and 1 tbsp Nestlé Milkmaid.

- Mix all the ingredients well.

- **For Dough**

In a bowl add 1 cup Maida, 2 tbsp Suji, 2 tsp Ghee and water as required.

- Knead the mixture into a soft dough.

- **For Gujiya**

Take a portion of dough, roll it out and add the prepared mixture into it.

- Bring both the edges together and seal the Gujiya.
- In another heated pan add ghee and deep fry these Gujiya.
- Yummy and tasty Gujiya is ready.