

Flour Halwa (Flour Dessert)



Prep Time: 10 minutes. Cook Time: 30 minutes. Total Time: 40 minutes. Serves 6-8 people.

Ingredients:

Flour – (roti atta) 1 cup
Ghee (melted) – 1 cup
Sugar – $\frac{3}{4}$ - 1 cup (depending on taste)
Water – 1 cup
Green Cardamom – 2
Golden Raisins – As needed

Procedure:

- 1) Mix the sugar with water until it dissolves.
- 2) Heat the ghee in a pan.
- 3) Add green cardamom to the ghee.
- 4) Then add flour (roti atta) to it.
- 5) Fry at low flame/ heat until it becomes almond colored.
- 6) Remove from the stove and let it cool for a few minutes.
- 7) Once it is a little cool, add the sugar water to it while stirring the mixture continuously.
- 8) Put the pan back on the stove and stir until the water evaporates and it releases the ghee.
- 9) Add the raisins to it and stir so that it mixes with the halwa.
- 10) It is ready to eat! Best when eaten warm.