

## Gulab Jamun (Milk Dumplings in Sugar Syrup)



Prep Time: 15 minutes. Cooking Time: 15 minutes.

Total Time: 30 minutes

### Ingredients:

Powdered Milk: 2 cups

White Flour: 1.5 Tablespoons

Baking Powder: 2 teaspoons

Cooking Oil or Ghee (clarified butter): 2 Tablespoons

Eggs: 2

Sugar: 1.5 cups

Water: 3 cups

### Procedure:

- 1) Mix all the ingredients (except the sugar and water) together and form into small balls quickly before the mixture starts to get dry.
- 2) Fry the balls on low heat until they are deep pink or brownish in color. Set them aside on a plate (over paper towels so the excess oil soaks into the towels).
- 3) Mix sugar and water and make sure the sugar dissolves completely. Cook in a pan on the stove on medium heat. Cook down the sugar water so it starts to thicken.
- 4) Add the milk dumplings into the sugar water and cook on medium heat for 5 minutes or until the milk dumplings start to puff up.
- 5) Take the pan off the burner. Do not overcook. Let the pan cool down before transferring the milk dumplings to a bowl.
- 6) Refrigerate the "Gulab Jamuns" until you are ready to eat them! (Or leave them on the counter if you prefer to eat them when they are either warm or at room temperature).