

## Badham Cake

### Ingredients

Almonds – 1 cup  
Ghee – 1 cup  
Sugar – 2 cups  
Water – ½ cup  
Saffron – ½ tsp ( warm & powder )



### Preparation

- Deskin almonds by immersing in boiling water for 5 mts & then plunging in cold water.
- Grind to a paste with milk.
- Heat water & sugar on a low fire, stirring continuously till it dissolves completely.
- Make 1-string syrup with sugar. ( with the above proportion of water & sugar, this will set in very fast)
- Add almond paste, stirring well.
- Add warm ghee (not hot) only little in the beginning & keep stirring.
- Add rest of the ghee only towards the end ( this is to get a good colour ).
- When the soft ball stage is reached, add saffron & remove.
- Stir for sometime till dough consistency is reached & empty on a greased plate.
- Cut into pieces.

Didn't turn out as expected?

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