

Kaju Katli

Ingredients

Cashew powder – 3 cups
Sugar – 1 cup



Preparation

- Dry cashews in the sun or microwave for 1 mte.
- Powder in batches of small amounts at a time.
- Keep it ready.
- Make syrup with sugar (refer tips on sugar syrup) & as soon as it reaches soft ball stage, remove from the stove, add cashew powder & go on stirring till it thickens as a mass.
- This should be done fast. (note – no cooking after cashew is added)
- Empty on the greased back of a big plate or on clean counter top.
- Immediately roll it as thin as possible with a greased rolling pin.
- Mark & cut into diamonds.
- You must keep everything ready & start doing the katli.

Didn't turn out as expected?

Need more help?

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