

Lauki Halwa

Ingredients

Grated Lauki	- 3 cups
Sugar	- 1 cup (or less, to taste)
Milk	- 3 cups (preferably full fat)
Ghee	- 3 tbsp
Cardamom powder	- 1 tsp
Raisins	- 2 tbsp
Chopped cashews	- 2 tbsp



Preparation

- Grate lauki & keep aside for a while & after sometime squeeze dry.
- Fry in hot ghee for sometime & add milk.
- Cook till soft & dry.
- Add sugar & cook for some more time.
- Add cardamom powder .
- Fry nuts & raisins in ghee & add.

Didn't turn out as expected?

Need more help?

Have an idea to improve on this recipe?

Need other recipes from this cook?

Want to contribute your unique recipe?

Visit www.IndusLadies.com