

Gram Dhal Pudding

Written by Mother's Touch

Ingredients

	Quantity:	Measure:	Ingredients:	Description:
	1	Large	Coconut	Extract the juice
1		Teacup	Dhal, Chana	cook and add to dhal
250		Grammes	Jaggery	mix to batter
		As Required	Salt	to taste add to batter
1/2		Teacup	Flour, Maida - (Refined)	For batter
4		Nos	Eggs	Mix with batter
3		Tablespoon	Almonds	blanched and sliced
3		Tablespoon	Plums	Picked and cleaned
1		Pinch	Cardamom Powder	add
2		Tablespoon	Ghee	top it up

Method

Grind the coconut and take the thick and thin juice. Wash the dhal and boil it in two to three cups of thin coconut juice. The coconut juice must be 1 inch above the dhal. Stir frequently, if is dry, either add more thin juice or water. When soft, add scraped or powdered jaggery, and a little salt to taste. When the jaggery is dissolved keep it down from the stove.

Make a batter of flour, the thick coconut juice and break the eggs and pour the yolks in it. Mix well. Add this mixture with the almonds, plums etc to the cooked dhal and blend by stirring well.

Pour in a buttered dish, top it up with 2 spoons of good ghee or butter and bake for half an hour till it is firm.