

**Ingredients**

Quantity:	Measure:	Ingredients:	Description:
1	Teacup	Flour, All Purpose	For Dough
1	Tablespoon	Ghee	For Dough
	As Required	Water	to knead
1/2	Teacup	Mawa (Khoa), Chhena	For filling
1/2	Teacup	Coconut scraped (fresh)	For filling
1	Tablespoon	Kuskus - poppy seeds	For filling
1	Teaspoon	Cardamom Powder	For filling
1	Tablespoon	Almonds (Badam)	Crushed, for filling
1/4	Teacup	Sugar, White	For filling
10-15	Nos.	Raisins	For filling
	As Required	Cooking Oil	For deep frying

**Method**

For the cover :

1. Mix flour and Ghee(clarified butter) well. Add enough water to make soft pliable dough. Keep aside.

For the filling :

1. Roast khoya to a light pink by stirring continuously over low heat. Cool and break in fine crumbs with fingers.

2. Now roast coconut flakes lightly. Cool. Mix all other ingredients. Check for sweetness.

To Proceed :

1. Make small round, not too thin, not too thick.
2. Place 1 tsp. filling in one half of round. Fold over the other half, sealing in the mixture.
3. Seal edges by twisting or pressing together. Make all in the same way.
4. Dry on clean cloth for 30minutes. Deep fry in hot Ghee(clarified butter) on low flame till light

brown on both sides.

5.Drain and cool completely before storing.