

Kids cooking club

*Cooking for the pleasure of Sri Guru,
Sri Gauranga and the Vaisnava*

Since Govardhan Puja is coming up, here you will find a recipe for Besan Laddu.

It is a simple recipe with which you can vary all the time!

Don't touch the fire without the supervision of an adult!

Besan Laddu

Ingredients:

350 gram butter

400 gram chickpea flour

250 gram powdered sugar

1. Melt the butter in a heavy-bottomed frying pan over low heat. When the butter is melted you can add the chickpea flour and stir gently, until all the lumps are gone.

Suggestion!

At this point you could add some nuts (walnuts, hazelnuts, etc.) or coconut or some grounded cinnamon or cardamom.

2. Let the flour cook in this way for about 10 - 15 min. until it turns golden brown.
3. Turn off the fire and add the powdered sugar. Stir in gently until all the sugar is dissolved.
4. Pour the laddu into a buttered tray and let it cool off in the fridge.
Then cut it into squares or roll into balls.

Then offer to Sri Guru and Sri Gauranga

Ps. If you have any ideas or requests please let me know.
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