



Gujiya - Holi special

Tell the story of the recipe...

Ingredients

How many servings?

100 gms Refined flour

75 gms Mawa

75 gms powdered sugar

2 tbsp grated dry coconut

2 tbsp charoli

Oil to cook

Steps

How long to cook?

- 1 In a bowl mix refined flour & add 1 tbsp oil to
- 2 Roast mawa in a wok. Once it starts to turn light brown turn off gas. Let it cool completely.
- 3 Add sugar, coconut, charoli to mawa & mix well.
- 4 Make small balls out of dough & roll it out. Place it on gujhiya mould, lightly touch edge with water, fill 1 spoon mixture & secure the ends by closing the mould tightly.
- 5 Deep fry it on simmer. It can be stored for