

# WHEAT HALWA

## Ingredients

- Wheat flour- 1 cup
- Small pieces of fully riped banana- 1 cup
- Ghee- 1 cup
- Milk- 1 cup
- Dry fruits
- A pinch of cardamom powder



## Method:

- Take 1 cup of Ghee in a pan; add dry fruits and banana pieces (preferably elaichi khela). Fry till the banana pieces turn into golden brown color.
- Now add wheat flour and fry till the aroma comes.
- Add sugar and stir well.
- Add milk and cardamom. Now it becomes thick . Keep stirring for 5 to 7 minutes your halwa is ready!





**INCLUDE THIS VERY TASTY SWEET WHILE OFFERING “BHOG” TO BABA**

**Om shanti**