



Sugarless dry fruit laddus

So these laddus were made to ensure that hubby has something nutritious to eat while he is travelling.

Ingredients

How many servings?

1/3 cup Finely chopped almonds

1/3 cup Finely chopped cashews

1/3 cup Finely chopped pistachio

1 cup Seedless dates

1 tbsp Ghee

Steps

How long to cook?

1 Coarse grind seedless dates.

2 In a frying pan add 1 tbsp ghee & saute chopped dry fruits in it on simmer.

3 Now, add ground dates & mix well.

4 Turn off gas & make small balls of this mixture. Laddus are ready!!