



## Traditional Kaju Katli

**Difficulty:** Easy

**Servings:** 30 pieces

**Preparation Time:** 20 mins

**Cooling Time:** 30 mins

**Cooking Time:** 30 mins

## Ingredients

90g Water

150g Ground Cashew Powder

150g Fine White Sugar

1 Tablespoon Rose Water

2 Tablespoons Ghee / Clarified Butter

A Pinch Cardamom Powder

As Desired Silver Leaves

# Method

1. Sieve ground cashew powder and cardamom powder together.



2. Heat fine white sugar, rose water and water in a pan. Dissolve sugar using medium heat. Boil and let the mixture bubble for about 5 minutes.



3. Lower heat, add half a portion of sieved powder mixture. Stir well to prevent lumps. Add the remaining mixture and continue to stir, while scrapping the mixture off the sides of the pan with a rubber spatula. Cook for about 9 to 12 minutes, till mixture starts to thicken.

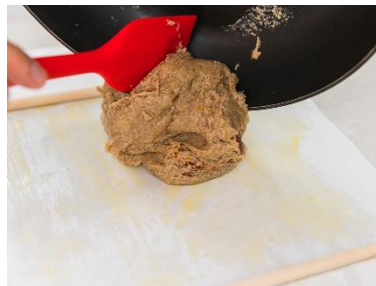
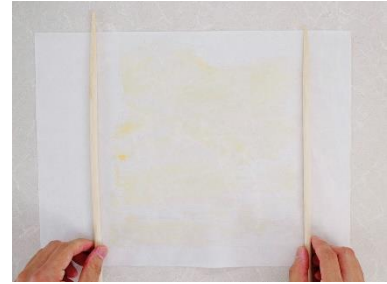
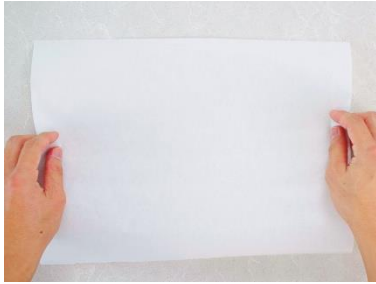


4. Add 1 tablespoon of ghee and mix well. Mixture is ready when it peels off the pan easily.





5. Grease a baking paper with 1 tablespoon of ghee. Lay a chopstick on both ends of the baking paper and pour cooked mixture onto the paper, in between the chopsticks.



6. Spread mixture with a spatula to cool it. When it's cooled, knead the mixture to a dryer dough texture.



7. Cover the dough with another baking paper and roll to desired thickness, about 3 to 5mm. Remove chopsticks and chill dough in the fridge for about 20 to 30 minutes.



8. Remove the top baking paper after and apply silver leaves on the chilled dough.





9. Cut into desired shapes and sizes.



10. Serve and enjoy.

