

Easy Suzhiyam Recipe / Diwali Sweet Recipe

Suzhiyam / Suzhiyan / Seeyam is a traditional deep fried sweet dish prepared during diwali. Suzhiyam is my favourite sweet since my childhood days and it is must in our house during diwali. Ingredients and method of making suzhiyam may vary from one place to other.

To make Sweet suzhiyam / seeyam recipe, you need channa dal, coconut, jaggery and cardamom for inner stuffing and for outer covering, I used maida batter. You can replace it with urad dal batter or rice batter for outer covering. You can also make savoury suzhiyam, by placing dal for stuffing.

Try this easy suzhiyam recipe for diwali, share it with your loved ones and enjoy.



**Ingredients for Easy Suzhiyam /
Suzhiyan Recipe**

For Outer Covering

- 1 Cup of Maida
- 1/4 Tsp of Baking Soda
- Salt and water as required

For Inner Stuffing

- 1 Cup of Channa Dal (Bengal Gram)
- 1 Cup of Jaggery
- 3 Tbsp of Grated Coconut
- 3 Cardamom, crushed
- 2 Tbsp of Ghee

Method for Easy Suzhiyam / Suzhiyan Recipe

For Inner Stuffing

- Soak the channa dal for 1 hr. Pressure cook the dal for 3 whistles. The dal should be soft and hold its shape. Let it cool down, drain all the water, make sure there is no water in it and then grind it in mixie.
- Heat a pan with little water and add jaggery, stir well until you get 1 string consistency.
- Add channa dal paste, crushed cardamom, grated coconut and ghee to the melted jaggery. Mix everything until combined. Turn off the flame.
- Cool until the mixture thickens. Let the mixture cool completely.
- Divide the mixture into equally sized balls.

For Outer Covering

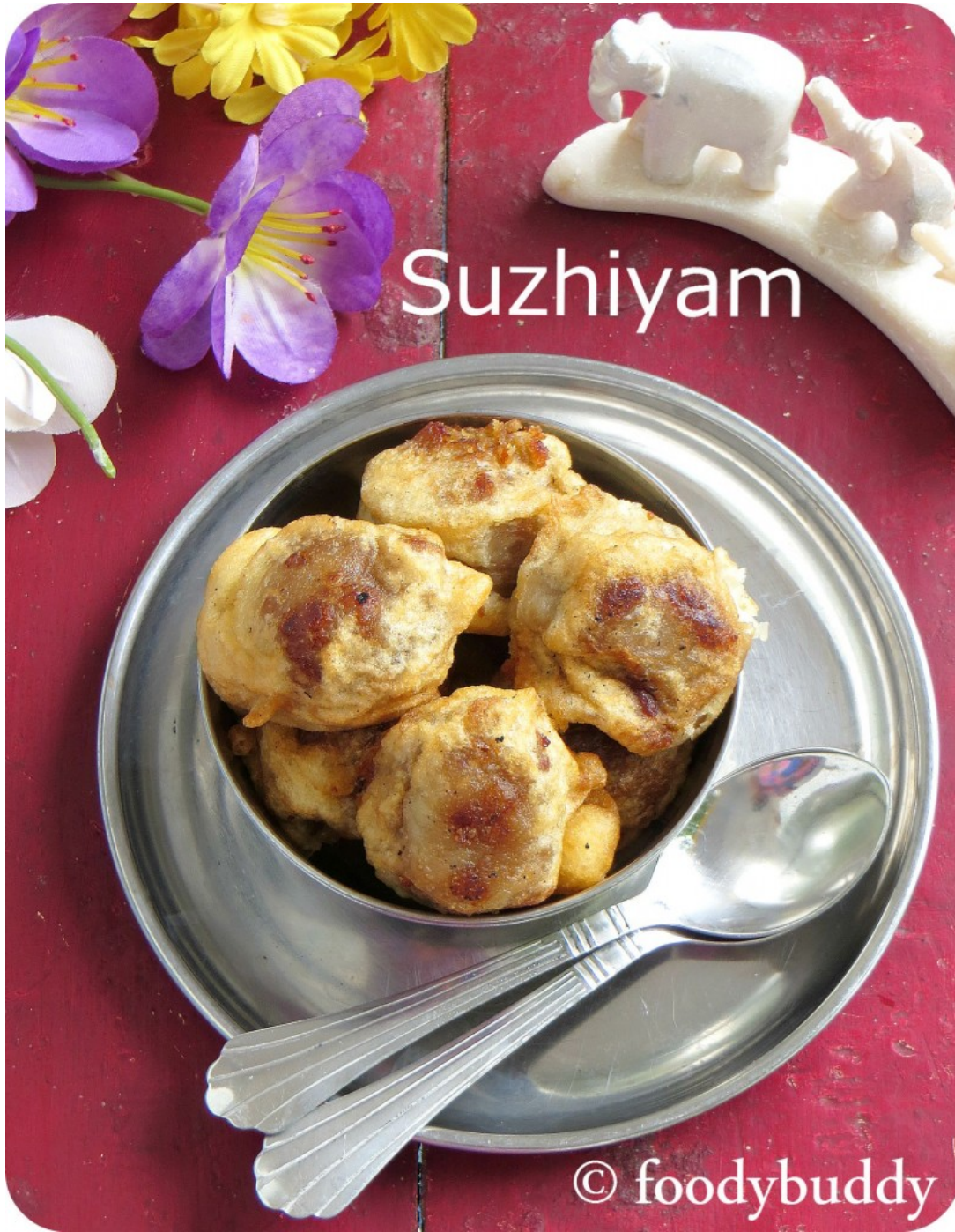
- In a bowl, mix maida, baking soda, salt and water to dosa batter consistency.

To Make Seeyam

- Heat oil in a pan to deep fry.
- Dip the balls one by one in the batter and drop them in hot oil.
- Fry them in a hot oil, cook on both sides and remove it from oil, drain them in paper towel.
- Yummy Suzhiyam is ready to serve.

Tips

- You can replace it with urad dal batter or rice batter for outer covering.
- You can stuff with green moong dal or any dal for savoury version.
- The batter shouldnot be runny, otherwise the seeyam will absorb more oil.



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