

# Soft Badam Mysore Pak Recipe / Krishna Sweets Style



Badam  
Mysore Pak

Mysore pak is a rich Indian sweet dish made with besan flour, ghee and sugar. I love melt in mouth mysore pauk recipe than traditional mysorepa. This is my first attempt and a long time dream to make mysore pauk at home and it turned so good and tasty. Finally I made it today. Everyone think that making mysore pak at home is very tricky and difficult. Not at all, very easy though. Usually experienced people do mysore pak

with ease, but beginner hesitate to do ghee mysore pak because of sugar syrup single thread consistency. But this method of making soft mysore pak is damn easy to do at home, just mix all the ingredients together in a pan and keep on stirring until you see big bubbles. Finally transfer this mixture to ghee greased plate. I added badam milk paste which does the trick and gives melt in mouth kind of mysore pak and tasted exactly like sree krishna sweets mysore pak. Anyone can try this easy and soft badam mysore pak recipe for diwali and surprise your family and friends. Happy Diwali to everyone.

## **How to make soft badam mysore pak recipe at home**

### **Ingredients for Soft Badam Mysore Pak Recipe**

**Preparation Time: 35 mins      Cooking Time: 20 mins      Serves: 27 pieces**

- 1 Cup of Besan Flour
  - 1 Cup of Ghee
  - 1 Cup of Milk
- 2.5 Cups of Sugar
- 20 Almonds (Badam)

## Method To Make Badam Mysore Pak Recipe

- Soak the badam in hot water for 30 mins. After 30 mins, remove the skin and grind it to a smooth paste. Add 2 tbsp of milk to the ground almond and grind it one more time.



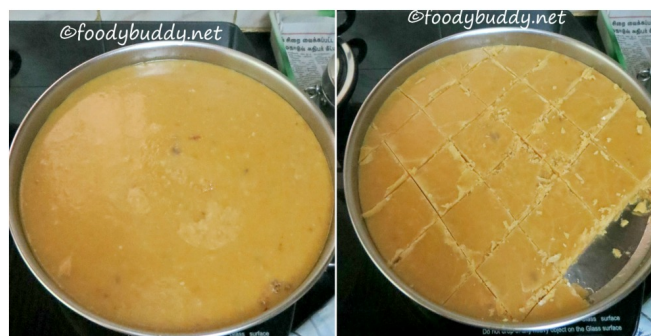
- Grease the plate with ghee and set aside.
- In a heavy bottomed pan, in medium high flame, add besan flour, ghee, milk, sugar and ground almond paste together.



- Keep stirring continuously for 15 mins . PLEASE DO NOT STOP STIRRING. Keep stirring, stirring until you see foams and large bubbles as seen in the picture. Turn off the flame.



- Pour into the greased plates and slightly pat on the sides for the mysore pak to settle evenly. When slightly warm and mysore pak turns little hard, cut into desired shapes. Slowly remove from the plate and store it in an airtight container. It stays good for a week.





# Tips

- Adjust sugar according to your taste. You can add sugar upto 3 cups. I felt 2.5 cups of sugar is enough.
- Please don't reduce the ghee amount otherwise you won't get melt in mouth taste.
- I used homemade besan flour to make mysore pak.
- You can also add some ground moong dal flour additional to besan flour to get a nice taste.
- If your mysore pa didn't set well after 10 mins it means mixture didn't cook enough. So please transfer it to a pan and keep stirring until you see larger bubbles, then transfer it to ghee greased plate. This repair method works for me.
- Don't cook it for longer time, then mysore pak turns very hard.



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