[MOTICHOOR LADOO RECIPE / DIWALI SWEET](#)

Motichoor ladoo recipe is my all time favourite sweet. I love all kinds of ladoo particulary thirupathi ladoo. This motichur ladoo was in my mind to try for diwali. This orange ladoo looks fabulous isn't it ? I made it recently and it turned out perfect and tasty. Boondhi ladoo and motichoor ladoo recipe are all same it just varies in size. This boondhi ladoo have big boondhi in it whereas motichoor ladoo have tiny boondhi. Trust me homemade motichoor ladoo tastes 100 times better than store bought ones. Don't think, this is a difficult recipe. It you follow the recipe and use the right proportion of ingredients, it will be easy and its totally worth the effort. Everyone in my family loved it. Try this for diwali, you will love it too. Check the full [diwali recipes collection](#).

"Happy Diwali to everyone" 🪔 🪔

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Motichoor Ladoo Recipe

How to make boondhi for ladoo

How to make sugar syrup and shape the ladoo

MOTICHOOR LADOO RECIPE / DIWALI SWEET

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Prep time
45 mins
Cook time
30 mins

Total time
1 hour 15 mins

Motichoor ladoo recipe is a all time favourite sweet to me
made with gram flour and sugar syrup. Try this tasty ladoo for
diwali or festival occasion.
Author: Gayathri Ramanan
Recipe type: sweets
Cuisine: Indian
Serves: 35 ladoo
Ingredients

- 2 Cups of Besan Flour (homemade)
- 100 ml of Milk
- 1 Pinch of Orange Colour (kesari colour)
- Pinch of Salt
- Water as needed
- 1 and ¼ Cup of Sugar
- 1 Cup of Water
- 1 tsp of lemon juice
- 10 Almonds, Sliced
- 2 Tbsp of Ghee
- Pinch of Cardamom Powder

Instructions

1. Making of Boondhi
2. In a bowl, add besan flour.
3. To a 100 ml warm milk, add food colour and mix well. Now
   add this to besan flour bowl. Mix well.
4. Add enough water and salt, whisk well to avoid lumps.The
   batter should be little thin than dosa batter
   consistency.
5. Heat a pan (kadai) with oil to deep fry. Keep a heavy
   box / container taller than kadai. Just keep the box
   closer to kadai. Place a kitchen towel over the box and
   keep it ready. This arrangement is to tap the ladle.
   Please check the pic for details. Pour the batter over
   the perforated ladle, swirl it and tap it strongly with

      laddle on the box . So that the boondhi will fell down like rain.
6. Just fry the boondhi for 30 secs – 1 min and take out carefully with ladle. Drain it in a paper towel.
7. Repeat the same process for the rest of the batter.
8. Now boondhi is ready and let it cool for sometime.
9. Making of sugar syrup
10. Heat a pan with sugar and water, boil it and stir it until you get single string consistency. Once it is reached, add lemon juice and turn it off. Add fried boondhi to the syrup.
11. Mix it gently and cover it with lid. Leave it undisturbed for 30- 45 mins.
12. After the boondhi absorbed all the syrup, transfer it to a mixier and pulse it once or twice. Transfer this to a plate. Now add nuts, cardamom powder and ghee. mix well.
13. Shaping of ladoo
14. Grease your hands with ghee or oil and make round shape ladoo out of the mixture.
15. Yummy, rich motichoor ladoo is ready to eat 🙂

Notes
Boondhi batter consistency is important. Make sure you dont add too much of water.
Add any food colour of your choice. Here I used orange colour.
Single string sugar syrup consisteny is another important factor for perfect ladoo.
Add any nuts or musk melon seeds to ladoo.
Adding lemon juice to avoid crystallization of sugar syrup.
Adding ghee is optional.
I have fried boondhi in oil. You can fry them in ghee too or 50% oil and 50% ghee.
My ladle gave big boondhi so I pulsed the mixture to get tiny boodhi. If you get tiny hole ladle from near by store you don't need to pulse it.