

[Ganesh Chaturthi recipes / Kozhukattai Recipes](#)

Hello Friends,

Wishing you all happy vinayaga chaturthi / ganesh chaturthi .

Here you can find the collection of ganesh chaturthi recipes – ellu kozhukattai, poorna kozhukattai recipe, pidi kozhukattai recipe, kara kozhukattai, aval kozhukattai, kondakadalai sundal recipe, medhu vada recipe, payasam recipes and appam recipes.

Try sweet and kara kozhukattai recipes and other special recipes for ganesh chaturthi and have a great celebration.

[Vinayagar Chaturthi Recipes 2015 / Ganesh Chaturthi Recipes](#)

[Kozhukattai Recipes](#)

1. [Thengai Poorna Kozhukattai](#)
2. [Ellu Kozhukattai](#)
3. [Aval Kara Kozhukattai](#)

4. [Aval Sweet Kozhukattai](#)
5. [Sprouted Green Gram Kozhukattai](#)
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8. [Sigappu Arisi \(Red Rice\) Spicy Kozhukattai](#)
9. [Sigappu Arisi\(Red Rice\) Sweet Kozhukattai](#)

Modak Recipes

1. [Chocolate Coconut Modak](#)
2. [Pancha Khadya Modak](#)

Sweet Recipes

1. [Ellu Urundai](#)
2. [Aval Ladoo](#)
3. [Nei Appam](#)
4. [Kandarappam](#)
5. [Rava Ladoo](#)
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7. [Kaju Katli](#)
8. [Coconut Burfi](#)
9. [Rava Kesari](#)
10. [Milk Powder Gulab Jamun](#)

Payasam / Kheer Recipes

1. [Red Aval Payasam \(Poha Kheer\)](#)
2. [Arisi Payasam \(Rice Kheer\)](#)
3. [Sago Payasam](#)
4. [Moong Dal Payasam](#)
5. [Moon Dal Sago Payasam](#)
6. [Yellow Pumpkin Payasam](#)
7. [Godhumai Rava Payasam \(Cracked Wheat Kheer\)](#)
8. [Carrot Kheer](#)

Savory Recipes

1. Urad Dal Vada
2. Aval Vadai (Poha Vada)
3. Sago Vadai
4. Kondakadalai Sundal
5. Sprouted Navadhanya Sundal



Ellu Kozhukattai



Thengai Poorna Kozhukattai



Sweet pidi kozhukattai



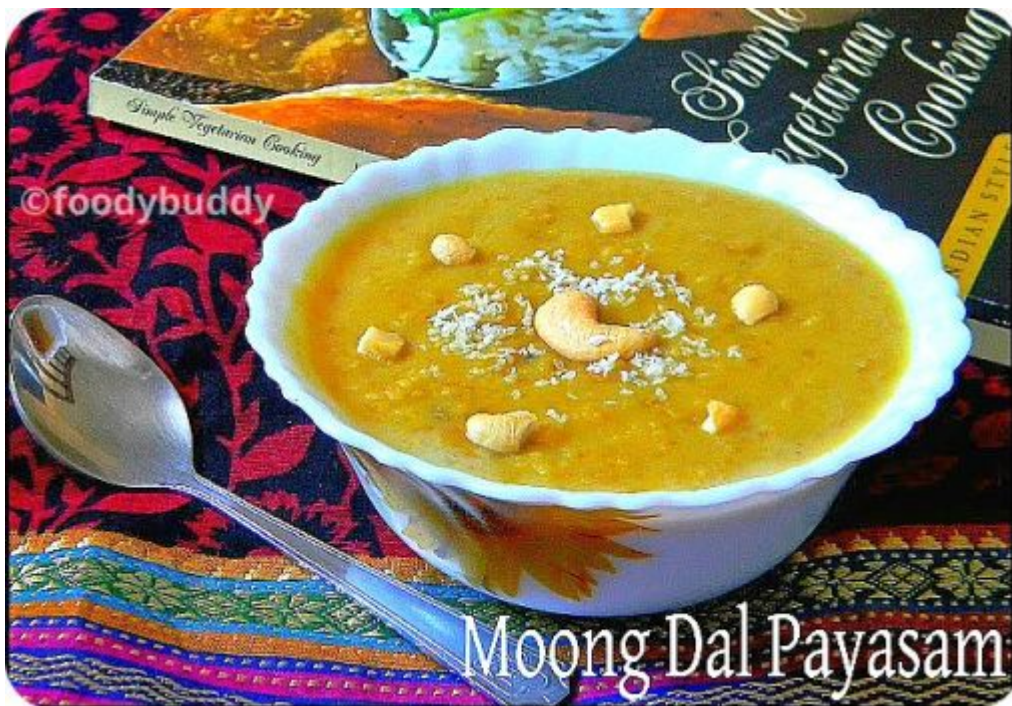
■
uppu urundai



■
aval kara kozhukattai



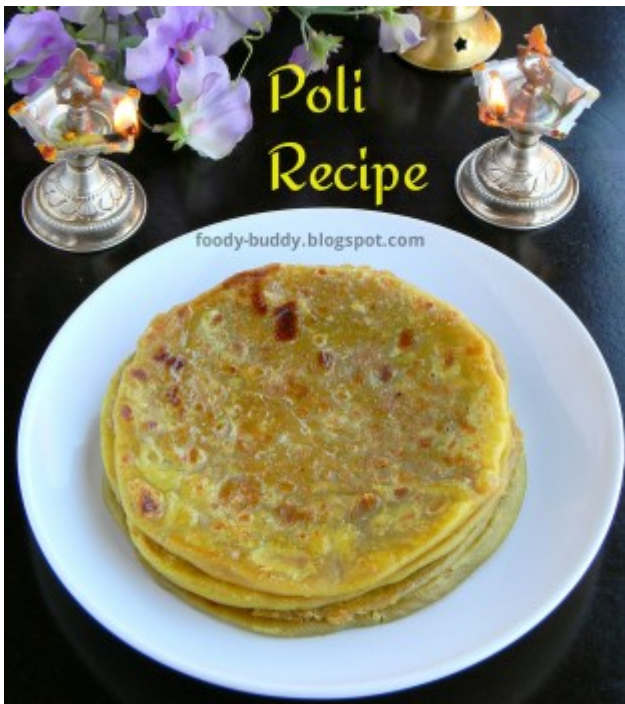
Kondakadalai Sundal



Moong Dal Payasam



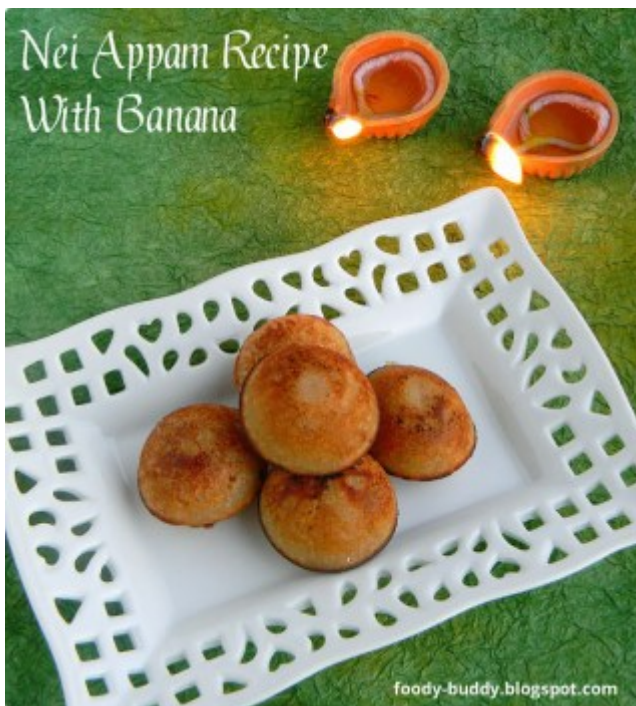
Sago Payasam



Paruppu Poli



Kandaraappam



Nei Appam



Medhu vada



Tags : [ellu kozhukattai](#), [sesame seeds kozhukattai recipe](#), [how to make ellu kozhukattai recipe](#), [modak recipe](#), [poorna kozhukattai recipe](#), [how to make thenga poorna kozhukattai recipe](#), [modhagam](#), [prepare sweet kozhukattai recipes](#), [ganesh chaturthirecipes](#), [vinayagar chaturthi recipes](#), [pillaiyar chaturthi recipes](#), [vinayagar chaturthi tamil recipes 2014](#), [paal kozhukattai recipe](#), [how to make easy paal kozhukattai recipe](#), [prepare paal kozhukattai recipe](#), [paal kozhukattai recipe for vinayagar chaturthi](#), [kuzhukattai recipe for ganesh chaturthi](#), [make kollukattai recipe](#), [kollukattai recipes](#), [pidi kozhukattai recipe](#), [sweet aval pidi kozhukattai](#), [kara kozhukattai recipe for vinayagar chaturthi](#), [pidi kozhukattai for vinayagar chaturthi](#), [thengai poorna kozhukattai](#), [modhagam](#), [sago payasam recipe](#), [kandarappam](#), [poli recipe](#), [appam recipe](#), [vinayagar chaturthi](#)

[kozhukattai recipes2014](#), [ganesh chaturthi recipes 2014](#) Tags: [vinayagar chaturthi recipes 2015](#), [ganesh chaturthi recipes](#), [pillaiyar chaturthi recipes](#), [kozhukattai recipes 2015](#), [modak recipes](#), [how to make soft kozhukattai](#), [how to make modak recipes](#), [payasam recipes](#), [urad dal vadai](#), [sundal recipes](#), [nei appam](#), [ellu urundai](#), [ladoo recipes](#), [poli recipes](#).

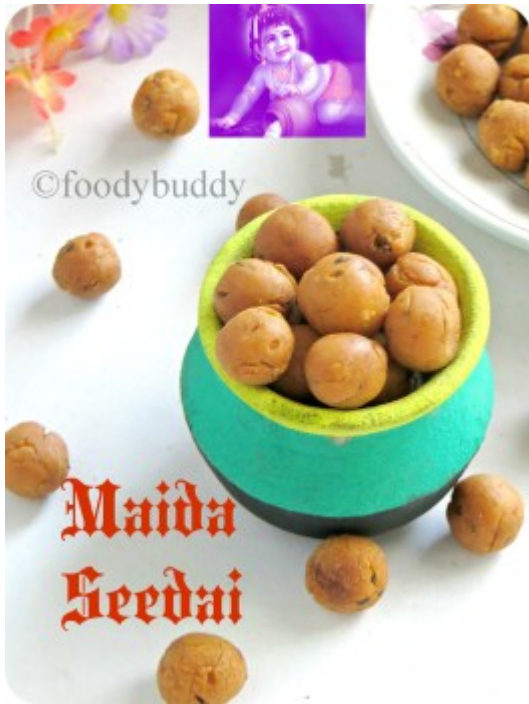
[Krishna Jayanthi Recipes – 2014](#)

[Krishna Jayanthi Recipes – Gokulashtami Recipes – 2014](#)



Google image

In 2014, Krishna Jayanthi falls on 17th of August. So here are the Gokulashtami Recipes from Foody-Buddy. Wishing you all happy Krishna Jayanthi in Advance..Click on the below images to get the recipes.



Maida Seedai



Mullu Murukku



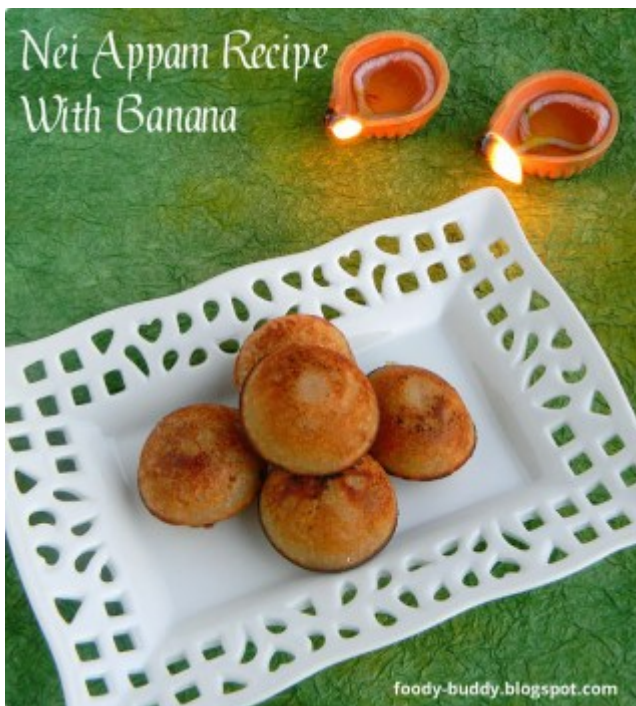
Thattai



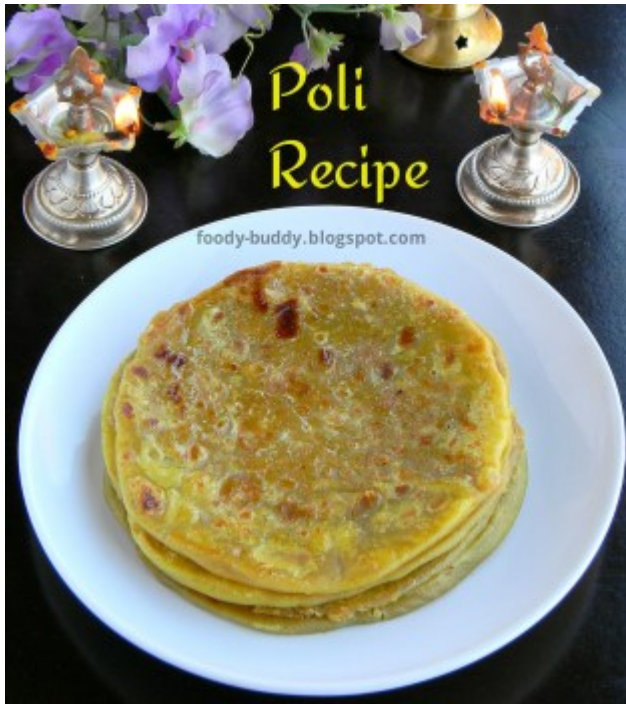
Medu Vada



Aval Vadai



Nei Appam



Paruppu Poli



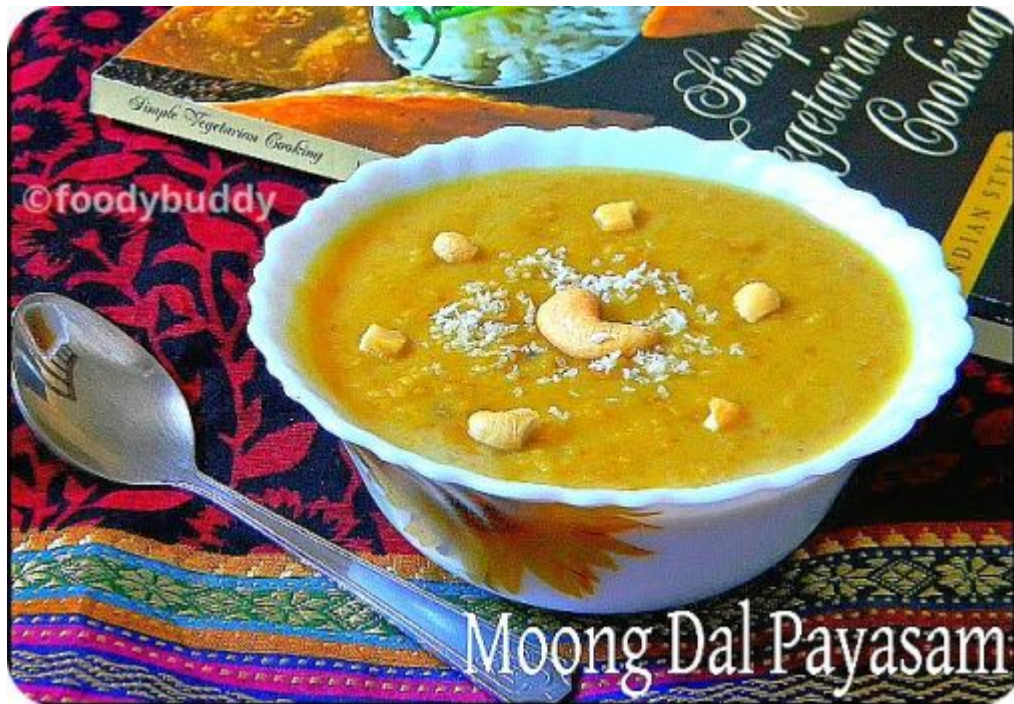
Rava Ladoo



Aval Ladoo



Rava Kesari



Moong Dal Payasam



Sago Payasam

Tags: [gokulashtami recipes](#), [krishna jayanthi recipes](#), [janmashtami recipes](#), [easy gokulashtami recipes](#), [maida seedai recipe](#), [mullu murukku](#), [thattai recipe](#), [aval urundai](#), [paal payasam](#), [rava laddu](#), [murukku recipe](#), [rava kesari](#), [how to make seedai without bursting](#), [prepare seedai](#), [gokulashtami recipes](#), [how to make easy murukku](#), [nei appam](#), [rava laddo](#), [foodybuddy](#)

Carrot Halwa Recipe / Gajar Halwa



Carrot Halwa Recipe

This is my 300th post, to celebrate this special occasion, I made this carrot halwa. Carrot Halwa recipe is very famous Indian Dessert (sweet) in India. Gajar Halwa / Gajrala with milk is made across India on all special occasions like Diwali, New Year, holi and for family function. You can make carrot halwa in different ways like in pressure cooker, in microwave or in stove top. I already posted the recipe for [carrot halwa / gajar ka halwa in microwave](#). In this carrot halwa recipe, I used red Delhi carrots, you can use any carrots to make this halwa like ooty carrots or the one which available in market. The carrots are cooked in milk, ghee and sugar in a slow flame in a open pan for an hour which turns

into delicious and tongue tingling halwa. This carrot halwa was very pleasing to eyes and tastes heavenly with nuts on top. I personally love to eat carrot halwa with ice cream on top. Make this carrot halwa at home and enjoy...



Ingredients for carrot halwa

- 12 Delhi Carrots, Grated
- 1 and 3/4 Cup of Sugar
- 5 Cardamom
- 1/4 Cup Ghee (clarified butter)
- 10 Cashews
- 1/2 Litre Milk (2 %)
- 2 Tbsp of Ghee to fry carrots



Method

- Wash, peel and grate the carrots (gajar).
- Heat ghee in a pan, add grated carrots, fry it for 2-3 mins.
- In the same pan, add grated carrots and milk, on a medium high flame, bring the mixture to boil and then simmer it and keep on stirring in between.
- After 25 mins, the mixture started thickening, and milk reduced, add cardamom, sugar and ghee, stir well and cook for another 10-15 mins till milk evaporates

completely.

- Add cashews and mix well. Turn off the flame.
- Serve gajar halwa hot or cold.

Tips

- Stays good in refrigerator for 2 days.
- You can also make [gajar \(carrot\) halwa in microwave](#).
- Another variation is use condensed milk in place of milk to get rich, delicious halwa.
- You can use any variety of carrots to make this halwa.
- Adjust sugar according to your taste.



Gajar Halwa Recipe

Health Benefits of Carrot

- Good for the eyes.
- Prevents cancer.
- Vitamin A and antioxidant in carrot protect the skin from sun damage.
- Prevents heart disease and stroke.
- It has anti-aging property.

Carrot Halwa Recipe / Gajar Halwa With Milk



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Prep time

15 mins

Cook time

35 mins

Total time

50 mins

This is my 300th post, to celebrate this special occasion, I made this carrot halwa. Carrot Halwa recipe is very famous Indian Dessert (sweet) in India. Gajar Halwa / Gajrala is made across India on all special occasions like Diwali, New Year, holi and for family function. You can make carrot halwa in different ways like in pressure cooker, in microwave or in stove top. I already posted the recipe for carrot halwa / gajar ka halwa in microwave . In this carrot halwa recipe, I used red Delhi carrots, you can use any carrots to make this halwa like ooty carrots or the one which available in market. The carrots are cooked in milk, ghee and sugar in a slow flame in a open pan for an hour which turns into delicious and tongue tingling halwa. This carrot halwa was very pleasing to eyes and tastes heavenly with nuts on top. I personally love to eat carrot halwa with ice cream on top. Make this carrot halwa at home and enjoy...

Author: Gayathri Ramanan

Recipe type: Dessert

Cuisine: Indian

Serves: 4

Ingredients

- 12 Delhi Carrots, Grated
- 1 and $\frac{3}{4}$ Cup of Sugar

- 5 Cardamom
- $\frac{1}{4}$ Cup Ghee
- 10 Cashews
- $\frac{1}{2}$ Litre Milk (2 %)
- 2 Tbsp of Ghee to fry carrot

Instructions

1. Wash, peel and grate the carrots (gajar).
2. Heat ghee in a pan, add grated carrots, fry it for 2-3 mins.
3. In the same pan, add grated carrots and milk, on a medium high flame, bring the mixture to boil and then simmer it and keep on stirring in between.
4. After 20 mins, the mixture started thickening, and milk reduced, add cardamom, sugar and ghee, stir well and cook for another 10-15 mins till milk evaporates completely.
5. Add cashews and mix well. Turn off the flame.
6. Yummy carrot halwa is ready.
7. Serve gajar halwa hot or cold.

Notes

Stays good in refrigerator for 2 days.

You can also make gajar (carrot) halwa in microwave.

Another variation is use condensed milk in place of milk to get rich, delicious halwa.

You can use any variety of carrots to make this halwa.

Adjust sugar according to your taste.