

MILK KULFI RECIPE / PAAL ICE **/ HOMEMADE KULFI RECIPE**

Milk Kulfi Recipe / Paal Ice / Kuchi Ice is a popular Indian frozen, creamy milk desert to enjoy in summer. I love all kinds of kulfi (qulfi) recipes but my favourite kulfi's are kesar (saffron) kulfi and mango kulfi. This milk kulfi (paal ice) is a quick and easy version of making kulfi recipe with just 5 ingredients without using heat. This kulfi recipe tastes like traditional ice cream with same taste and creamy consistency. The secret of making kulfi (paal ice) depends on good quality of milk and the amount of sugar. In this kulfi recipe, I used [homemade condensed milk](#) which brings thickness to kulfi. I really love the outcome of homemade kulfi which is so creamy and yummy. The cardamom and nuts added exotic taste to kulfi. Kids will enjoy this easy milk kulfi for sure.



Preparation Time : 10 Mins
Serves : 3 Popsicle

Cooking Time : 25 mins

Ingredients For Milk Kulfi Recipe

- 2 Cups of Full fat Milk (Boiled and reduced to 1/2 cup milk)
- 1/2 Cup of [Homemade Condensed Milk](#) / Store Bought Condensed Milk
- 3 Tbsp of Sugar
- 3 Cardamom, Powdered
- Nuts of your Choice – 4 Almonds and 4 Cashews, Finely

Chopped

Method

- In a mixing bowl, add full fat milk, condensed milk, sugar, powdered cardamom, chopped almonds and cashews. Mix well with a spoon.
- Pour this into kulfi moulds or mud pot. Freeze it for overnight or at least for 6-7 hours.
- Next day, immerse the moulds in water for few seconds. Kulfi just comes out easily.
- Serve immediately.

Tips

- Use 2 % or Full fat milk to make kulfi. Don't use low-fat milk.
- To change the flavor of kulfi, add kesar (saffron) or vanilla essence or rose milk essence to the milk.
- Don't have popsicle mould, use paper cups and stick, wrap it with aluminium foil and freeze it.
- You can use either homemade condensed milk or evaporated milk.
- Adjust sugar measure according to your taste.

Milk Kulfi



Technorati Tags : [kulfi](#), [kulfi recipe](#), [milk kulfi](#), [paal kulfi](#), [paal ice](#), [kuchi ice](#), [how to make kulfi recipe](#), [kulfi recipe with condensed milk](#), [easy kulfi recipe](#), [homemade kulfi recipe](#)

Red Aval Laddu / Poha Ladoo Recipe

Red Aval laddu / Poha Ladoo is my most favourite among ladoos, it is such easy and simple recipe. This aval ladoo needs just few minutes for preparation and with just 3 ingredients. So if you are looking for easy and quick sweet recipe for krishna jayanthi and Diwali, give this ladoo a try and let me know how it turned out.

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Red Aval Laddu

Preparation Time : 15 mins
: 10 laddos

Cooking Time : 10 mins

Makes

Ingredients

- 1 Cup of Red Aval
- 1/2 Cup of Powdered Sugar
- 1/4 Cup of Ghee (Clarified Butter)
- 2 Tbsp of Milk

- 10 Cashews, Chopped
- 3 Cardamom

Method

- Heat a pan, dry roast the red aval over medium heat, until golden brown in colour. Let it cool down.
- Transfer the roasted poha to mixie jar and grind it finely. On the other side, grind the sugar and cardamon to a fine powder.
- Heat ghee, roast the cashews. In a bowl, mix ground aval (poha), sugar, melted ghee, milk and cashews. Mix well and make ladoo out of it.
- Yummy aval ladoo is ready. Store it in an airtight container.

Tips

- You can make ladoo with brown sugar or jaggery.
- Use white aval or red aval to make ladoo.
- Adjust the amount of sugar to your taste.
- Add ground coconut for great taste.

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Poha Ladoo Recipe

tags : aval laddu,easy aval laddu recipe,poha ladoo recipe,poha laddu,aval ladoo recipe,poha ladoo,easy poha laddu,krishna jayanthi recipes,aval recipes,poha recipes,sweets for krishna jayanthi,gokulashtami recipes,easy ladoo for krishna jayanthi,quick ladoo recipes

Nei Appam Recipe | Kulli Appam Recipe



Nei appam recipe / Kuli appam recipe is a traditional sweet made from rice, jaggery, cardamom, coconut and ghee. In this nei appam recipe, I have used mashed banana which gives softness and a nice taste to the appam. This nei appam is a easy sweet recipe prepared during festival occasions like

karthigai deepam, onam and krishna jayanthi. This kuli appam recipe was soft and delicious and we loved it very much. So do try this nei appam recipe and enjoy :-):-)



Happy Karthigai Deepam !!!!!

Preparation Time : 1 Hr

Cooking Time : 20 mins

Makes : 11 Appam

Ingredients

- 1/2 Cup of Rice Flour
- 1/2 – 3/4 Cup of Jaggery

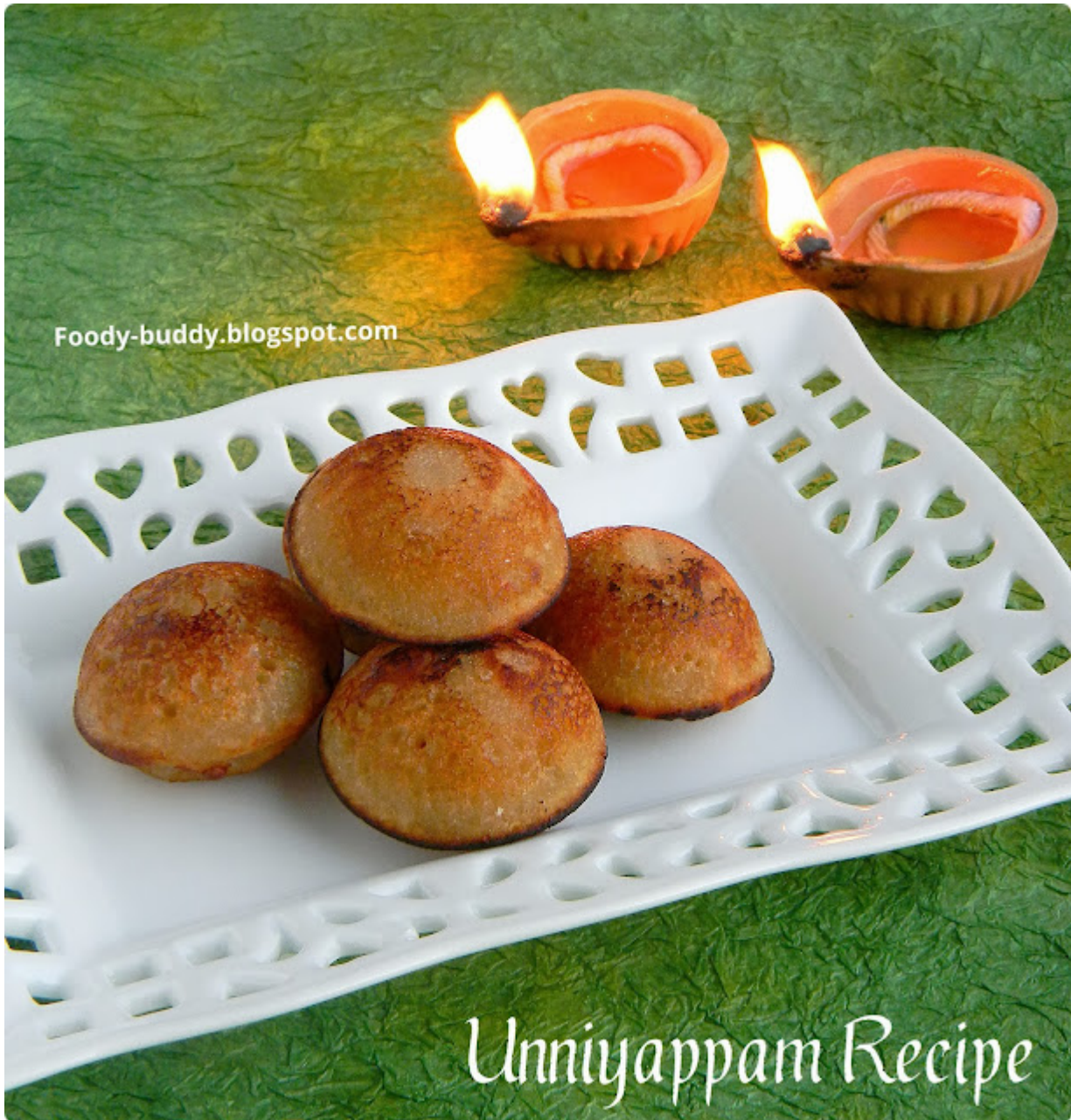
- 2 Tbsp of Grated Coconut
- 3 Cardamom
- 1 Banana (Puvanpalam)
- Pinch of Salt
- Pinch of Baking Soda (optional)
- Ghee/Oil as Needed

Method

- Peel the banana, grind it to a smooth paste along with cardamom in a mixie(blender).
- In a mixing bowl, add rice flour, salt, mashed banana and coconut
- Heat 1/4 cup of water in a pan, add the jaggery to it. Mix well until the jaggery melts completely. Filter this in a strainer to remove the dirt. Pour this into a rice mixture. Add enough water and mix well until you get smooth batter consistency, little thicker than dosa batter.
- Keep the batter untouched for 30 – 60 mins. After 1 hr, add baking soda, mix well.
- Heat ghee / oil in a paniyaram pan, pour spoonful of batter into each hole of the pan. Fry until it turns golden brown color on one side, flip it to other side and cook for few mins.
- Fluffy, soft appam is ready to serve.

Tips

- You can deep fry the sweet appam in oil or ghee.
- You can use maida or wheat flour in place of rice flour.
- Banana gives soft texture to the appam.
- You can even add coconut bits instead of grated coconut.
- You can grind jaggery along with banana.
- If you don't want banana, just skip it.
- Baking soda gives softness to appam.



Tags : [Appam Recipe](#), [sweet appam](#), [how to make sweet appam](#), [neyyappam recipe](#), [uniyappam recipe](#), [karthikai deepam recipe](#), [easy recipe for onam](#), [unni appam](#), [easy appam recipe](#), [indian sweets](#), [onam recipe](#), [kulli appam recipe](#), [how to make nei appam](#)