

Easy Mango Jelly Recipe Using Agar Agar



Easy mango jelly recipe using agar agar is a wonderfully refreshing fun dessert and a great party food. I like the color, flavor and silky, shiny texture of jelly. I love jellies from childhood, my mom used to make different flavors of homemade jelly with agar agar and I used to enjoy them for after school snacks. Agar agar also called china grass has no calories, no carbs, no sugar, no fat but it is loaded with fiber, calcium and iron. Agar agar is a vegetarian gelatin substitute and a gelling agent extracted from red algae. This

mango jelly is quick to make at home dessert and I made this for my brother's son who is 4 yrs old kid, he really enjoyed and he loved it. Try this homemade jelly, you will love it for sure.



How to make mango jelly recipe
using agar agar



Easy Mango Jelly Recipe Using Agar Agar

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Prep time

2 mins

Cook time

10 mins

Total time

12 mins

Easy mango jelly recipe using agar agar is a wonderfully refreshing fun dessert and a great party food. Kids and adults will enjoy this fun sweet for sure.

Author: Gayathri Ramanan

Recipe type: Dessert

Cuisine: Indian

Serves: 3

Ingredients

- Agar Agar Strips (as shown in the picture)
- $\frac{2}{3}$ Cup of mango puree from 1 ripe mango
- 8 Tbsp of white sugar
- $\frac{1}{2}$ Cup of water
- 5 drops of lemon juice
- Ice cube tray

Instructions

1. Take agar agar (china grass) and chop them into fine pieces. Put them in a bowl and add water. Heat them on a medium flame and stir it until it completely melts.
2. Wash the mango, peel the skin and chop the fruit. Add it to the blender along with sugar and grind it to a smooth paste.
3. Now pour the mango puree to the agar agar bowl, add few drops of lemon juice and mix it well.
4. Pour it into ice cube tray or any moulds.
5. Keep the tray in freezer for an hour.
6. Remove it by inverting and serve.

Notes

You can make jelly shake with leftover jellies and milk.

Adjust the amount of sugar as per your taste.

Instead of mango, you can use any fruit juice like strawberry or watermelon or blueberry.

Add milk or coconut milk for creaminess, your choice.

MANGO JELLY USING AGAR AGAR

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Photographed by Gayathri Ramanan

Tags: [mango jelly](#), [mango jelly recipe](#), [easy mango jelly recipe using agar agar](#), [jelly with agar agar](#), [how to make mango jelly](#), [homemade mango jelly](#), [jelly with china grass](#), [kids fun dessert](#).

Microwave Mug Brownie Recipe / Eggless Microwave Brownie



Microwave mug brownie recipe / Eggless microwave brownie is a perfect sweet, which is made really easily and fast. 2 mins is all you need to make this eggless chocolate brownie in microwave. I really liked the flavor and liked the consistency, they are super moist and delicious in taste. I wanted something to satisfy my sweet tooth, with little effort

so I made this brownie yesterday. If you don't have oven, still wanted to make brownie. You can use microwave to make yummy brownie in a mug or mug cake. Serve brownie with ice cream on top. I already posted few mug cake recipes in my blog, check [vanilla strawberry mug cake](#), [single serving microwave chocolate cake](#), [eggless chocolate mayo mug cake](#).

How to make microwave mug brownie recipe

Microwave Mug Brownie Recipe / Eggless Microwave Brownie



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Prep time

1 min

Cook time

1 min

Total time

2 mins

Microwave Mug Brownie Recipe / Eggless Microwave Brownie is a moist, delicious dessert that can be made in 2 mins. Kids will love it.

Author: Gayathri Ramanan

Recipe type: microwave recipe

Cuisine: American

Serves: 1

Ingredients

- $\frac{1}{4}$ Cup of All Purpose Flour
- $\frac{1}{4}$ Cup of sugar
- 2 Tbsp of Cocoa Powder
- 2 Tbsp of Butter, unsalted (omit if vegan)- see notes
- $\frac{1}{4}$ Cup of Milk (omit if vegan)- see notes
- pinch of salt
- 1-2 teaspoon vanilla extract
- Few chocolate chips (omit if vegan) – see notes

Instructions

1. First, in a mug add in all-purpose flour, sugar, salt and cocoa powder, whisk well. Make sure there are no cocoa lumps.
2. Add melted unsalted butter, vanilla extract and milk, stir well without any lumps. Arranging chocolate chips on top would be a great idea.
3. Clean the rim and start with 1 minute and increase until the brownie is done. Repeat microwaving for another 30 secs.
4. Let it cool for about 20 minutes before serving.
5. Serve warm with vanilla ice cream & enjoy!

Notes

Cooking time will vary greatly depending on your microwave, the width and depth of the mug.

Always keep a close eye on your mug while in the microwave so it doesn't over flow or over cook.

If you are vegan, use vegetable oil / canola oil / peanut butter in place of butter.

Instead of milk, vegans can use almond milk or soy milk.

Adding choco chips is optional.

Adding pinch of salt enhance sweetness.

You can use brown sugar instead of white sugar.

MUG BROWNIE



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Tags: [microwave mug brownie recipe](#), [eggless microwave brownie](#), [eggless brownie recipe](#), [microwave cake recipe](#), [how to make easy mug cake](#), [prepare mug brownie at home](#), [2 min microwave brownie in a mug](#).

Easy Diwali Recipes 2015 / Diwali Sweets and Snacks Recipes



Diwali Sweets and Snacks Recipes – Easy Diwali Recipes 2016

Deepavali or Diwali is certainly the biggest and brightest of all Hindu festivals. Diwali is around the corner and this year Diwali is on 29th of october. With this post, I want to wish all my readers Happy Diwali. I hope this festival of lights brings you all happiness, prosperity and peace in your life.

I have compiled all the Diwali recipes. (Diwali Sweets includes Adhirasam, laddoo recipes, coconut burfi, halwa recipes, poli, payasam recipes) (Diwali Snacks includes Murukku recipes, ribbon pakoda, karasev and vada recipes) Try this diwali sweets and snacks in your home and share it with your neighbour and friends. “Happy Diwali to all my readers”

Diwali Sweet Recipes

1. [Kyoya Gulab Jamun Recipe](#)
2. [Badam Mysore Pak](#)
3. [Bombay Halwa Recipe / Karachi Halwa](#)
4. [Beetroot Burfi](#)
5. [Adhirasam](#)
6. [Gulab Jamun Using Milk Powder](#)
7. [Mini Badhusa](#)
8. [Kesar Shrikhand](#)
9. [Mundhiri Koothu](#)
10. [Karupatti Mittai](#)
11. [Rasgulla](#)
12. [Kaju Katli](#)
13. [Coconut Burfi](#)
14. [Beetroot Halwa](#)
15. [Carrot Halwa \(microwave\)](#)
16. [Gajar Halwa \(Stove Top\)](#)
17. [Basundi](#)
18. [Puran Poli \(paruppu poli\)](#)
19. [Suzhiyan / Suzhiyam](#)
20. [Kesari](#)
21. [Kalkandu Sadham](#)
22. [Sweet Pongal](#)
23. [Kandarappam](#)
24. [Nei appam](#)
25. [Homemade Condensed Milk](#)

26. Nankhattai

Ladoo Recipes

1. Motichoor Ladoo
2. Rava Ladoo
3. Sesame Seeds Ladoo
4. Peanut Ladoo
5. Moong Dal Ladoo
6. Ragi Almond Ladoo
7. Aval (poha) ladoo

Payasam Recipes

1. Sago (Javaraishi) Payasam
2. Broken Wheat Semiya Payasam
3. Pasiparuppu Payasam
4. Moong Dal Sago Payasam
5. Red Aval (Poha) Payasam
6. Carrot Kheer
7. Rice Coconut Kheer
8. Yellow Pumpkin Sago Payasam (pumpkin kheer)

Diwali Savory Recipes

1. Thenkuzhal Murukku
2. Butter Murukku
3. Moong Dal Murukku
4. Mullu Murukku
5. Puzhungal Arisi Murukku
6. Seepu Seedai
7. Crispy Ribbon Pakoda

8. [Ribbon Pakoda with Gram Flour](#)
9. [Garlic Karasev](#)
10. [Thattai](#)
11. [Maida Seetai](#)
12. [Cornflakes Mixture](#)
13. [Aval Mixture](#)
14. [Spicy Diamond Crackers](#)
15. [Baked Omapodi](#)

Other Savory Recipes

1. [Vazhakkai Bhajji](#)
2. [Sabudana Aloo Vada](#)
3. [Medhu Vada](#)
4. [Paruppu Vadai](#)
5. [Aval Vadai](#)
6. [Vazhaipoo Vadai](#)
7. [Mangalore Bonda](#)
8. [Wheat Bonda](#)
9. [Mysore Bonda](#)
10. [Samosa](#)

TAGS: [diwali recipes](#), [diwali recipes 2015](#), [diwali sweets](#), [diwali savouries](#), [easy diwali sweets](#), [festival recipes](#), [murukku recipes for diwali](#), [halwa recipes for diwali](#), [adhirasam recipes](#), [mysore pauk recipes](#), [quick diwali recipes](#), [south Indian diwali recipes](#), [burfi recipes](#), [murukku recipes for diwali](#), [diwali sweets seivadhu epadi](#), [diwali recipes for kids](#), [deepavali recipes 2015](#), [traditional diwali recipes](#), [how to make diwali recipes at home](#).