

Pasiparuppu Laddu Recipe / Moong Dal Ladoo Recipe



Pasiparuppu laddu Recipe / Moong Dal Ka Ladoo recipe / Nei urundai is an easy, protein rich, healthy diwali sweet (2015) that you can make it very quickly. You can also make this laddoo with green moong dal (pachaipayar) too. For sweetness, you can add either sugar or jaggery or honey, that's your choice. But here I used powdered sugar. Ghee gives a nice and wonderful taste to this laddoo, also helps in binding. Cardamom adds a flavor and nuts add a nice crunch taste. Try this easy laddoo for diwali, when you bite, it just melts in your mouth. So add it to your to-do list for diwali, this moong dal laddoo is good for both kids and adults.

How to make Pasiparuppu Laddu

Recipe

PasiParuppu Laddu Recipe / Moong Dal Ladoo Recipe



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Prep time

10 mins

Cook time

10 mins

Total time

20 mins

PasiParuppu Laddu Recipe / Moong Dal Ladoo Recipe is an easy, protein rich, basic and yummy laddoo, you can prepare it for diwali 2015. good for both kids and adults.

Author: Gayathri Ramanan

Recipe type: sweets

Cuisine: Indian

Serves: 15

Ingredients

- 1 Cup of Yellow Moong Dal
- 1 Cup of Powdered Sugar
- $\frac{1}{3}$ Cup of Ghee (Clarified Butter)
- 3 Cardamom, Crushed
- Pinch of Salt
- Few Cashew Nuts

Instructions

1. In a pan, in a medium flame, dry roast the moong dal until it turns light brown colour. Let it cool down for

10 mins and grind it in a blender (mixie) to a fine powder. you can also sieve it, if you want. Then transfer it to a big bowl.

2. In a blender (mixie), add sugar and cardamom, grind it to a fine powder. Transfer this to a same bowl.
3. Heat a pan with a tsp of ghee, roast the cashews until it turns golden brown color. Transfer this to a same bowl.
4. Melts the remaining ghee in a pan and transfer this to a same bowl. Mix everything together in hand or you can add little by little.
5. If it is hot, wait until you can handle the heat and start making laddu when it is warm.
6. Let it cool down completely and store it in an airtight container.
7. Yummy laddo is ready to eat.

Notes

Do not burn the dal while roasting. Always roast in a medium flame.

You can also use green moong dal in place of yellow moong dal. Always add melted ghee and it has to be warm, so that shaping laddoo will be easy.

You can add any nuts of your choice like walnuts or almonds or even raisins.

Adjust the amount of sugar as per to your taste.

Add powdered jaggery instead of sugar for mild taste.



Tags: [pasiparuppu laddu](#) , [pasiparuppu laddu recipe](#), [moong dal laddoo](#), [moong dal laddoo recipe](#), [nei urundai recipe](#), [how to make pasiparuppu laddu](#), [prepare moong dal laddoo recipe](#), [easy diwali sweet recipe 2015](#), [laddoo recipe for diwali](#), [pasiparuppu urundai](#), [payanthamparuppu urundai](#), [quick diwali recipes](#), [healthy diwlai recipes for kids](#).

Mini Badhusa Recipe / Diwali Sweet Recipe



Badhusa is a super flaky popular Indian sweet loved by everyone because of its mild sweetness. This classic dessert is also called BALUSHAHI in northern part of India. It is prepared during festival occasions like diwali and other occasion like wedding. Badhusa is my amma's favourite sweet.

It has got crispy outer covering and flaky, juicy and soft inner part. Five years back, when I first tried donut in US, it tasted almost like badhusa ☐ , same ingredients like all purpose flour, sugar and butter is used so obviously same taste ☐ This post is very special to me, as it was made by **my mom (amma)** for my blog and the photo was clicked by **my sister**

in law. This is a bite sized mini badhusa. This is my amma's second guest post. Last year, my mom made a easy diwali sweet recipe, [rava kesari](#) for my blog. Mini badhusa recipe is not that difficult sweet, so give it try for coming diwali, you will love it ☐ .



[How to make Mini Badhusa Recipe](#)



4.7 from 3 reviews
 Mini Badhusa Recipe / Diwali Sweet Recipe



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Prep time
 1 hour 20 mins
 Cook time
 30 mins
 Total time

1 hour 50 mins

Author: Gayathri Ramanan

Recipe type: sweet

Cuisine: Indian

Serves: 10

Ingredients

- 1 cup of Maida(All purpose flour)
- $\frac{1}{4}$ Cup of Curd (yogurt)
- $\frac{1}{4}$ Cup of Ghee or Butter
- 1 Tsp of Sugar
- Pinch of Baking Soda
- Pinch of Salt
- To make sugar syrup
- $\frac{1}{2}$ cup of Sugar
- Water to immerse the sugar
- 1 Tsp of Lemon Juice
- 2 Pinches of cardamom powder

Instructions

1. In a bowl, add curd, ghee, sugar, salt and soda, mix well with whisk.
2. To that, add maida, mix well with hand, add water little by little and make into a smooth dough. Keep it aside for an hour.
3. Divide into equally sized small balls out of the dough and gently press it in the middle to form a depression. or you can make decorative ends as swirls.
4. Meanwhile, heat oil to deep fry, when it is hot (350 F), add pinch of dough it it rises up immediately then you are good to go, in a medium flame, gently put the badhusa into hot oil and cook both sides until it turns brown colour and shh sounds disappears. Follow the same method for the remaining badhusa.
5. To prepare sugar syrup
6. Heat a pan with water and sugar, boil it for few mins until you get single strand consistency, add cardamom

powder, lemon juice and mix well. Dip well the fried badhusa in sugar syrup on both sides, keep immersed for 2 mins then transfer it to a plate and enjoy.

Notes

You have to dip the badhusa when it is hot and keep the badhusa in syrup until you fry the second one..similarly do it for the rest of the badhusa

Do not fry the badhusa in high flame the inside won't get cooked.

Lemon juice is added to prevent crystallization of sugar.

you can double or triple the recipe as you prefer.

You can also add saffron to the sugar syrup, if you like.



Tags: [badhusa recipe](#), [mini badhusa recipe](#), [balushahi recipe](#), [badhusa seivadhru epadi](#), [how to make badhusa at home](#), [prepare badhusa recipe at home](#), [easy diwali sweets recipe](#) [diwali 2015 recipe](#)

Bakery Style Thengai Bun Recipe / How to make Coconut Bun



Coconut Bun (Bakery Style)

Time is flying, I can't believe that my blog FoodyBuddy (My best friend) turned 3 today...Happy

Birthday FoodyBuddy ☐ ☐ ☐

I sincerely thank all my fellow bloggers, friends, foodies, casual visitors, family members and critiques as I progress in this virtual world of blogging ..This certainly has enriched my life, added color and has certainly given me something useful to share back with the community . Besides sharing my recipes in 3 years of blogging, I have also learnt a lot in cooking techniques, learned many cuisines and I am trying to improve my food photography and presentation skills too ☐ Finally it is certainly a feeling of joy and satisfaction to learn that the recipes you share is appreciated by folks from the far corners of the world and I do want to thank my husband, my parents and my brother for their constant support and appreciation ...In this 3 years of blogging, am almost nearing to 500th post, won prizes and I want to thank [kumudham Snegithi](#) and [Deccan chronicle](#) for featuring my recipes this year.. Thank you everyone ☐

To enjoy this beautiful day I have posted Bakery style Thengai bun recipe / Coconut bun which is a Indian delicacy that I got introduced to as I grew up in southern India (Coimbatore). This bun is one of my favourite recipes close to my heart and it evokes nostalgic feelings of eating coconut bun in late evenings as dusk sets in . The aroma of coconut bun hot from the bakery makes my mouth salivate and eating fresh, hot bun filled with coconut flakes, sugar, tutti frutti and nuts takes one immediately to a happy place that I still cherish. Coconut bun goes well with tea (black or green) and I just want to share this recipe with everyone as it is very simple to make and also delicious.

Thengai Bun (bakery style)



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Recipe Source: [Amuthiskitchen](#)

How to make Bakery style Thengai bun Recipe / Coconut bun picture tutorial



Bakery Style Thengai Bun Recipe / How to make Thengai Bun



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Prep time
1 hour 30 mins

Cook time

25 mins

Total time

1 hour 55 mins

Bakery Style Thengai Bun Recipe / Coconut Bun / Dilkush is

Author: Gayathri Ramanan

Recipe type: baking

Cuisine: Indian

Serves: 6

Ingredients

- 1 Cup of All Purpose Flour (maida)
- $\frac{1}{4}$ Cup of Whole Wheat Flour
- 5 Tsp of Sugar
- 1 Tsp of Instant Yeast (see notes)
- $\frac{1}{2}$ Cup of Warm Milk (see notes)
- 2 Tbsp of Water
- 3 Tsp of Oil
- 2 Tsp of Butter / Ghee
- Pinch of Baking Powder
- For Filling
- $\frac{1}{2}$ Cup of Sweetened Coconut Flakes (see notes)
- 7 Tsp of Sugar
- $\frac{1}{2}$ Cup of Tutti Frutti (see notes)
- 10 Roasted Cashews
- 2 Pinches of Cardamom Powder
- 3 Tsp of Ghee / Butter

Instructions

1. In a bowl, add all purpose flour, wheat flour, sugar, oil, instant yeast and baking powder. Mix well with a fork.
2. Add warm milk, water and butter. Mix well and start kneading to form sticky dough.
3. Cover the bowl with a towel and allow it to raise for 45 mins.
4. For the stuffing, take a bowl, add coconut flakes,

sugar, tutti frutti, cashews, cardamom powder and ghee. Mix everything well. Your stuffing is ready.

5. Now divide the dough into two equal parts.
6. Grease the baking pan with ghee (clarified butter), roll / pat the one part of the dough into 8" circle and place it into baking pan.
7. Spread the stuffing evenly throughout the dough.
8. Roll the other part of the dough into 8" circle and cover the stuffing. Seal the edges completely.
9. Allow this for second rise for 30 mins. Meanwhile preheat the oven to 375 F.
10. After 30 mins, brush the dough with ghee (butter) and bake it for 25 mins until the crust turns golden brown.
11. After you take out the bun from the oven, brush it with ghee and cool it for few mins.
12. Cut into desired slices and enjoy.
13. Hot, yummy coconut bun is ready to serve with tea.

Notes

Here I used sweetened coconut flakes. If you don't have that. Use regular grated coconut, toast it in a medium flame and add extra sugar.

I used roasted cashews. If it is not available for you. Roast the cashews in ghee and add it to the stuffing.

I used instant yeast, if you don't have that. You can use any kind of yeast but proofing of yeast is must so add the yeast in warm milk for 5 mins and then add it to the flour.

Tutti frutti adds crunchy taste. If it is not available for you. Add lot of nuts and raisins.

Always add warm milk. Raw milk might kill the yeast.

Do not skip cardamom, as it adds nice flavor to the stuffing.

Dilkush Bun



Tags: [thengai bun](#), [thengai bun recipe](#), [bakery style thengai bun recipe](#), [coconut stuffed bun](#), [dilkush bun recipe](#), [coconut stuffed tutti frutti bun](#), [how to make thengai bun at home](#), [how to make coconut bun](#), [coconut stuffed bun](#), [prepare thengai bun](#), [eggless thengai bun](#), [eggless coconut bun](#), [eggless baking](#), [bun recipe](#), [thengai bun seivadhu epadi](#), [thengai bun bakery style](#), [coconut bun bakery style](#)