

Soft Gulab Jamun Recipe With Milk Powder

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Soft Gulab Jamun

I love sweets made of milk powder. Today I am sharing soft gulab jamun recipe with milk powder. Gulab Jamun is a milk based Indian dessert loved by everyone. Gulab means rose and

Jamuns means purple colored berry. This soft and yummy jamuns are prepared during Indian festivals or any special occasions. You can make gulab jamun using different milk solids like paneer or Khoya, even with bread or sweet potatoes for vegan version. But in your home, you can make this soft gulab jamun recipe with milk powder easily. The secrets of getting soft and juicy gulab jamun lies in measurements of ingredients, dough texture and the oil temperature. Try this soft instant gulab jamun at home and enjoy.

Also check my other [sweet recipes](#).

How To Make Soft Gulab Jamun Recipe With Milk Powder

Ingredients for Soft Gulab Jamun Recipe With Milk Powder

Preparation Time: 20 mins (1hr soaking time) Cooking Time: 30 mins Makes: 10

- 1 Cup of Milk Powder
- 1/4 Cup of Maida / Self Rising Flour
 - Pinch of Baking Soda
 - 1 Tsp of Ghee or Oil
 - Pinch of Salt
- 2 Tbsp of Yogurt or 1/4 cup of Milk
 - Oil for frying

To Make Syrup

- 1.5 Cups of Water
- 1.5 Cup of Sugar
- 3 Green Cardamoms, Crushed
- 1 Drop of Rose Essence
- Pinch of Saffron

Method for Soft Gulab Jamun Recipe With Milk Powder

To Prepare Sugar Syrup

- Add sugar, water, cardamom and saffron to a pan and heat it on medium flame.
- Once the sugar dissolves completely, stir now and then until you get syrup thicken (no string consistency) Remove from flame and then add a drop of rose essence and set aside.

To Prepare Gulab Jamun

- In a bowl, add maida, milk powder, salt, baking soda and ghee. Slowly add ghee and yogurt or milk, mix well with hand and knead until you get soft sticky dough.
 - If your dough is dry or crumbly, add little more milk to get soft dough.
- Grease your hands with ghee or oil, so that dough won't get stick to your hands. Make a small smooth balls out of the dough and set aside. Keep it covered with cloth so that the balls won't get dry.

To Deep fry

- Heat a pan with oil to deep fry. Reduce the flame and carefully slide the 4 balls into the oil and stir them well with slotted spoon so that they get evenly browned.
- Fry until it turns golden brown and remove it carefully with a slotted spoon and transfer them to the sugar syrup.
 - Soak it for 2 hrs.
 - Gulab jamun can be served hot or cold.
- To my family, I serve them with cold ice cream on top.

Tips

- While frying, to test the oil, drop small ball into the oil, if it floats to the surface of oil. Your oil is ready. If it floats, then your oil is not hot enough.
- If your jamun opens or cracks while frying, add a tsp of maida to the dough and knead it again.
 - Always fry in a medium or low flame.
- To make the jamun softer add a tsp of vinegar to the dough.

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Gulab Jamun (Milk Powder)

Tags: [gulab jamun](#), [gulab jamun recipe](#), [soft gulab jamun recipe with milk powder](#), [milk powder gulab jamun](#), [gulab jamun for diwali](#), [instant gulab jamun](#), [how to make soft and juicy gulab jamun at home](#), [prepare soft gulab jamun at home](#), [jamun holi recipes](#), [sweets with milk powder](#), [Indian festival sweets](#).

RICE COCONUT KHEER RECIPE WITH JAGGERY



Wishing you all Happy New Year...Arisi Thengai Payasam / Rice

Coconut kheer recipe / Rice milk pudding with jaggery is a traditional payasam which we make during festival occasions like Diwali, New year. This arisi thengai payasam recipe / Rice payasam recipe is a south Indian kheer made with rice, milk, coconut, jaggery, ghee and nuts. For sweetness, you can use either sugar or palm jaggery or jaggery. I really love this kheer because of coconut and ghee flavor. Try this quick and easy to make rice payasam with jaggery for any special occasions and enjoy !!!

INGREDIENTS FOR RICE COCONUT KHEER RECIPE WITH JAGGERY

Preparation Time : 20 mins Cooking Time : 20 mins Serves – 3

- 1/4 Cup of Basmathi Rice
- 2 Cups of Full Fat Milk (Boiled and Cooled)
- 3/4 Cup of Water
- 3/4 – 1 Cup of Jaggery
- 2 Tbsp of Dessicated Coconut
- 1/4 Tsp of Cardamom Powder
- 10 Roasted Cashews
- 10 Raisins
- 5 Almonds
- 5 Saffron Strands
- 1 Tbsp of Ghee

METHOD FOR RICE COCONUT KHEER RECIPE WITH JAGGERY

- In a pressure cooker, add 1 tsp of ghee and roast the rice until nice aroma comes. You can grind the rice coarsely at this stage, this is optional. You can even cook the rice like I did. Add roasted rice and 1 cup of milk, cook it for 3 whistles. Open the cooker after pressure releases on its own, add the remaining milk and

switch on the flame again.

- In the mean time, heat a pan with little water and jaggery, wait until it completely dissolves. Once you done and filter it. Keep it aside. In the same pan, add 1/2 tsp of ghee and add coconut, roast it and keep it aside.
- You keep on stirring the milk, after the milk turns thick, add melted jaggery and stir well.
- Add coconut, remaining ghee, cardamom powder, saffron strands and roasted nuts, mix well. Once you done, turn off the flame.
- Chill the payasam in fridge and serve cold. You can also serve hot after full course south Indian meals.

Tips

- More you add rice, thicker the payasam will be. So add it accordingly.
- You can also add fresh coconut bits instead of dessicated coconut.
- For sweetness, you can use either sugar or palm jaggery or jaggery.
- You can also use milkmaid instead of milk.
- Add nuts of your choice.
- Colour of payasam depends on the quality of jaggery.



Arisi Thengai Payasam

Tips: [arisi thengai payasam](#), [arisi payasam recipe](#), [rice payasam recipe](#), [rice coconut kheer recipe](#), [rice kheer recipe with jaggery](#), [rice payasam with coconut](#), [payasam recipe](#), [kheer recipe south indian](#), [how to make arisi payasam](#), [milk pudding](#), [payasam with jaggery](#).

Soft Badam Mysore Pak Recipe / Krishna Sweets Style



Mysore pak is a rich Indian sweet dish made with besan flour, ghee and sugar. I love melt in mouth mysore pak recipe than traditional mysorepa. This is my first attempt and a long time dream to make mysore pak at home and it turned so good and

tasty. Finally I made it today. Everyone think that making mysore pak at home is very tricky and difficult. Not at all, very easy though. Usually experienced people do mysore pak with ease, but beginner hesitate to do ghee mysore pak because of sugar syrup single thread consistency. But this method of making soft mysore pauk is damn easy to do at home, just mix all the ingredients together in a pan and keep on stirring until you see big bubbles. Finally transfer this mixture to ghee greased plate. I added badam milk paste which does the trick and gives melt in mouth kind of mysore pak and tasted exactly like sree krishna sweets mysore pauk. Anyone can try this easy and soft badam mysore pauk recipe for diwali and surprise your family and friends. Happy Diwali to everyone.

How to make soft badam mysore pauk recipe at home

Ingredients for Soft Badam Mysore Pak Recipe

Preparation Time: 35 mins Cooking Time: 20 mins Serves: 27 pieces

- 1 Cup of Besan Flour
 - 1 Cup of Ghee
 - 1 Cup of Milk
- 2.5 Cups of Sugar
- 20 Almonds (Badam)

Method To Make Badam Mysore Pak Recipe

- Soak the badam in hot water for 30 mins. After 30 mins, remove the skin and grind it to a smooth paste. Add 2 tbsp of milk to the ground almond and grind it one more time.



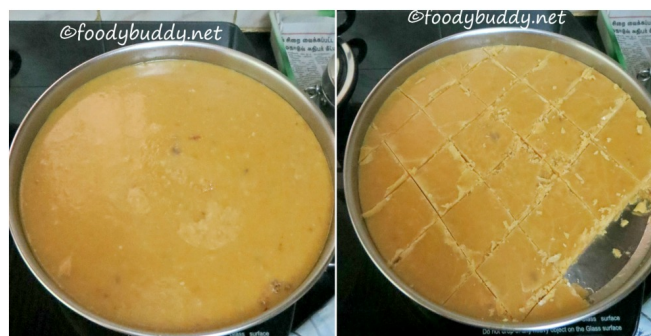
- Grease the plate with ghee and set aside.
- In a heavy bottomed pan, in medium high flame, add besan flour, ghee, milk, sugar and ground almond paste together.



- Keep stirring continuously for 15 mins . PLEASE DO NOT STOP STIRRING. Keep stirring, stirring until you see foams and large bubbles as seen in the picture. Turn off the flame.



- Pour into the greased plates and slightly pat on the sides for the mysore pak to settle evenly. When slightly warm and mysore pak turns little hard, cut into desired shapes. Slowly remove from the plate and store it in an airtight container. It stays good for a week.



Tips

- Adjust sugar according to your taste. You can add sugar upto 3 cups. I felt 2.5 cups of sugar is enough.
- Please don't reduce the ghee amount otherwise you won't get melt in mouth taste.
- I used homemade besan flour to make mysore pak.
- You can also add some ground moong dal flour additional to besan flour to get a nice taste.
- If your mysore pa didn't set well after 10 mins it means mixture didn't cook enough. So please transfer it to a pan and keep stirring until you see larger bubbles, then transfer it to ghee greased plate. This repair method works for me.
- Don't cook it for longer time, then mysore pak turns very hard.



tags: [mysore pak](#), [mysore pak recipe](#), [soft mysore pak recipe](#), [badam mysore pak recipe](#), [how to make soft mysore pak](#), [prepare ghee mysore pak](#), [how to make krishna sweets mysore pak recipe](#), [sree krishna sweets ghee mysore pak recipe](#), [traditional mysore pak recipe](#), [south indian mysore pak](#), [melt in mouth mysorepak recipe](#), [diwali mysore pak](#), [easy diwali sweets](#)