

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](#).

Eggless Cranberry Orange Pistachio Muffin Recipe



As Christmas is around the corner, so I decided to make eggless cranberry orange pistachio muffin recipe (vegan). The red color (ruby red cranberry) and green color (pistachios) are always perfect for holiday season. These cranberry muffins are eggless and dairy free. I haven't tasted cranberry before, and this is my first time I made muffin recipe with cranberry, it turned out so good and tasty. I saw this recipe from [here](#). This super soft, moist and fluffy muffins are packed with bright red cranberries, tangy orange juice and some pistachios for nutty taste. So try this eggless cranberry muffin recipe for christmas and enjoy with your family. **Happy Christmas to everyone...**

Ingredients for Eggless Cranberry Orange Pistachio Muffin Recipe

Preparation Time: 15 mins Cooking Time:

20 mins Serves: 7 Dry Ingredients

- 1 Cup of All Purpose Flour
 - 1/2 Cup of Brown Sugar
 - 1 Tsp of Baking Powder
 - Pinch of Nutmeg powder
 - Pinch of Cinnamon Powder
- 1/2 Cup of Chopped Pistachios
 - Pinch of Orange Zest
- 1/2 Cup of Chopped Fresh Cranberries

Wet Ingredients

- 3 Tbsp of Canola Oil
- 1/3 Cup of Orange Juice
- 1 Tsp of Flax Seed Powder
 - 1/4 Cup of Water

Method For Eggless Cranberry Orange Pistachio Muffins Recipe

- Preheat the oven at 375F / 190C for 15 mins.
- In a bowl, add all the dry ingredients together and keep it aside.
- In a blender, add flax seed powder and water, grind it until it turns frothy. To that add orange juice and canola oil, stir together well. Transfer this wet ingredients to dry ingredients bowl, fold in cranberries and nuts.
- Fill greased or paper lined muffin cups two thirds full. Bake for 20 mins or until a toothpick inserted near the middle comes out clean.
- Cool in pans for 10 mins before removing to wire rack.

- Soft and yummy eggless cranberry pistachio muffins are ready to serve.

Tips

- Adjust the amount of sugar according to your taste.
- You can also use frozen cranberries, but do not thaw . Use it directly from freezer.
- Use nuts of your choice like pecans or almonds or walnuts.



Tags: [eggless](#)
[cranberry orange pistachios muffins](#), [vegan cranberry muffins](#),
[eggless and dairy free cranberry muffins](#), [muffin recipe for](#)

christmas, eggless muffins, eggless cranberry orange muffins, eggless cranberry pistachios muffins, eggless cranberry orange pistachio muffin recipe

Easy Butter Murukku Recipe / Diwali Snack Recipe



Butter Murukku

Butter Murukku Recipe is one of the simplest murukku recipe which can be made during diwali or krishna jayanthi. I am a big fan of butter murukku, as it was crispy, yet soft and delicious in taste. To make butter murukku, you need store bought rice flour, gram flour, butter, cumin and salt. Butter adds a nice taste and flavor to this murukku. You can use any mould to make this murukku, I used thenkuzhal murukku mould and made into pieces. You can also try star shape mould to get store like butter murukku. If you are a beginner, you can try

this easy butter murukku recipe for coming diwali 2014.

Check out other murukku recipes

1. [Thenkuzhal Murukku](#)

2. [Mullu Murukku](#)

Ingredients for Easy Butter Murukku Recipe

Preparation Time : 15 mins Cooking Time: 30 mins

Serves: 4

- 2 Cups of Raw Rice Flour (Store bought)
 - 1 Cup of Pottukadalai (fried gram)
 - Pinch of Asafoetida
 - 2.5 Tbsp of Butter
 - 1 Tsp of Sesame Seeds
 - 1 Tsp of Cumin (Jeera)
 - Water as Required
 - Oil to deep fry

Method for Easy Butter Murukku Recipe

- Take roasted gram and grind it to a fine powder.
- Sieve both the rice flour and fried gram powder together in a bowl.
- Melt the butter in a microwave for 10 secs.
- In a bowl containing flour, add asafoetida, melted butter, sesame seeds, cumin, salt, and water, mix well. Knead it to get a soft, smooth dough.
- Grease the murukku press with oil, on inner wall of the press. Place the dough into murukku press, with thenkuzhal mould at the bottom. You can also use star shape mould.
- Meanwhile, heat oil in a kadai/ shallow pan, when the oil is hot (325 Degree F), press the murukku directly to

the oil. Cook the murukku on both sides till “Ssh” sound ceases and they turn golden brown color. Always cook murukku in a medium flame. Once it done, drain it in a paper towel.

- Repeat the same process for the rest of the dough. Store it in a airtight container after it completely cool down.
- Crispy & Tasty butter murukku is ready to enjoy.

Tips

- Always cook murukku in a medium flame.
- Adjust salt according to your taste.
- Asafetida and cumin aids in digestion.
- If you are planning to make in larger scale, then cover the dough with wet cloth, otherwise it get dried soon.
- If you don't have butter, add ghee.
- If you are vegan, add hot oil instead of butter.
- If you don't have store bought rice flour, you can also make it in your home with raw rice. It involves soaking, air drying and then ground it into a fine flour.



Butter Murukku

Tags : [butter murukku](#), [butter murukku recipe](#), [easy butter murukku recipe](#), [easy murukku recipe](#), [how to make butter murukku at home](#), [prepare murukku with butter](#), [murukku recipes for diwali](#), [festival recipes](#), [butter chakli](#), [krishna butter murukku recipe](#). [diwali snacks recipe](#)