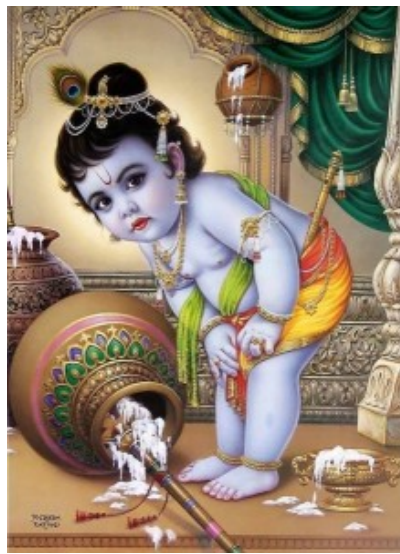


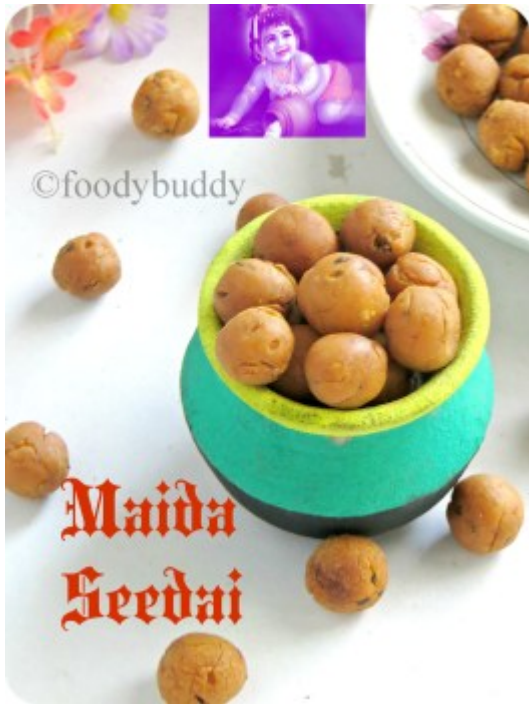
Krishna Jayanthi Recipes – 2014

Krishna Jayanthi Recipes – Gokulashtami Recipes – 2014



Google image

In 2014, Krishna Jayanthi falls on 17th of August. So here are the Gokulashtami Recipes from Foody-Buddy. Wishing you all happy Krishna Jayanthi in Advance...Click on the below images to get the recipes.



Maida Seedai



Mullu Murukku



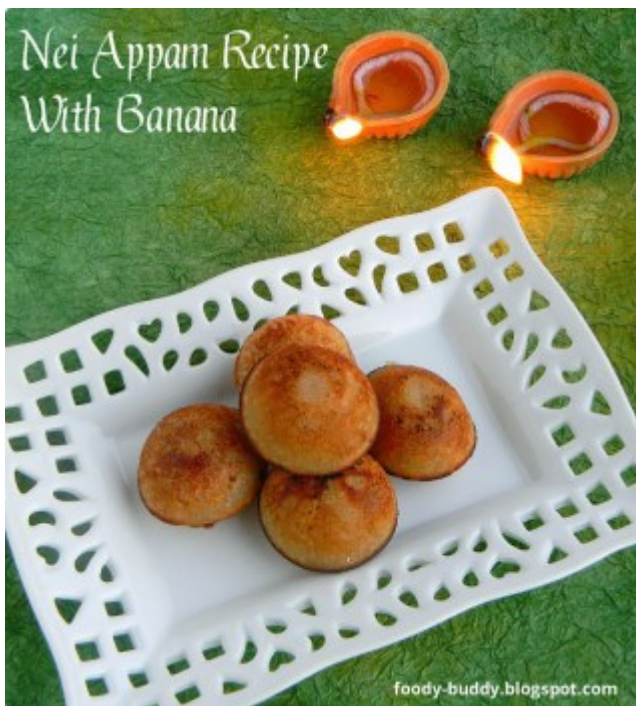
Thattai



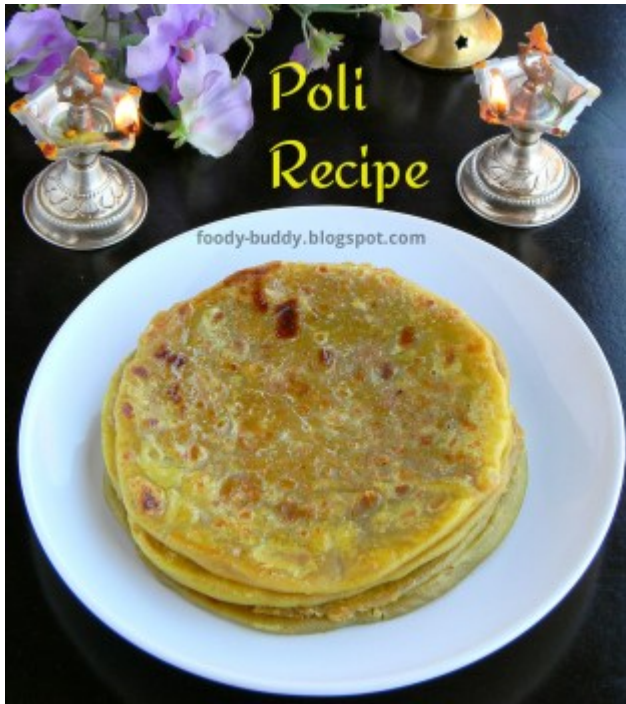
Medu Vada



Aval Vadai



Nei Appam



Paruppu Poli



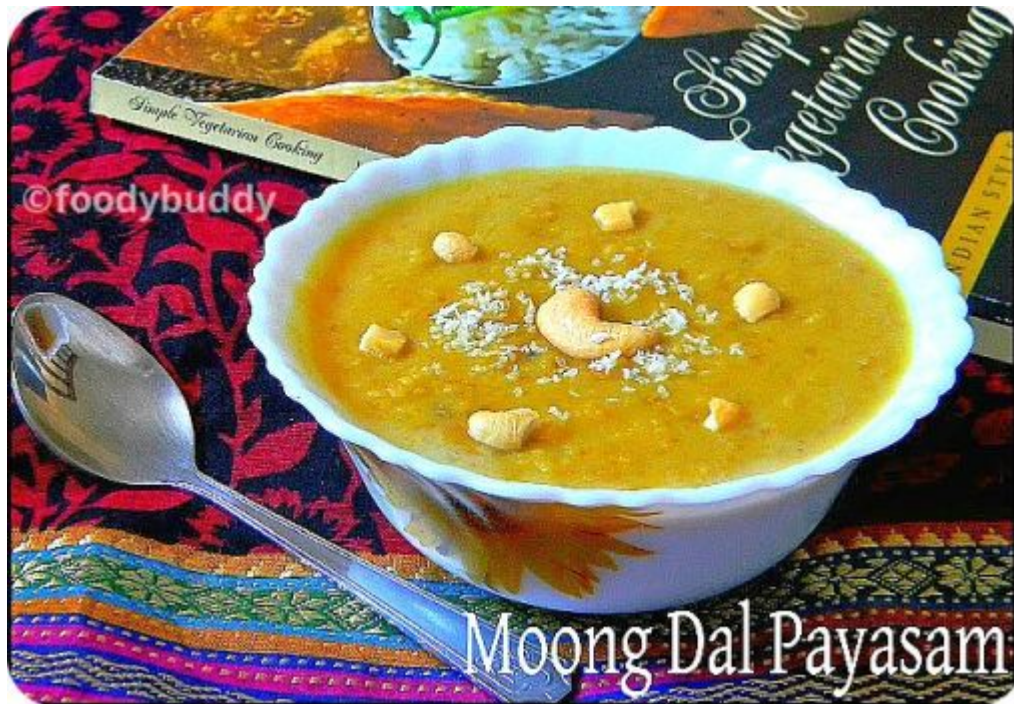
Rava Ladoo



Aval Ladoo



Rava Kesari



Moong Dal Payasam



Sago Payasam

Tags: [gokulashtami recipes](#), [krishna jayanthi recipes](#), [janmashtami recipes](#), [easy gokulashtami recipes](#), [maida seedai recipe](#), [mullu murukku](#), [thattai recipe](#), [aval urundai](#), [paal payasam](#), [rava laddu](#), [murukku recipe](#), [rava kesari](#), [how to make seedai without bursting](#), [prepare seedai](#), [gokulashtami recipes](#), [how to make easy murukku](#), [nei appam](#), [rava laddu](#), [foodybuddy](#)

Maida Seedai / Easy No Burst Seedai Recipe



©foodybuddy

**Maida
Seedai**

During evening time, I love to munch seedai especially the store-bought seedai from Ananda Bhavan and Grand Snacks. Few months back, I tried traditional uppu seedai recipe, it was a big flop. So thought of making easy maida seedai with step by step pics for upcoming gokulashtami (Krishna jayanthi) and I got recipe from [here](#). This maida seedai is very easy to make recipe, also delicious in taste.

If you are scared to make seedai like me, then do try this no burst seedai using maida. Even beginner can try this maida seedai for krishna jayanthi or diwali.

Preparation Time : 20 mins **Cooking**
Time : 30 mins **Serves :4**

Ingredients For Maida Seedai

- 2 Cups of Maida (All purpose Flour)
- 1 Tbsp of Butter
- 1 Tbsp of Sesame Seeds
- 1 Tsp of Cumin (jeera)
- 1/4 Tsp of Asafoetida
- 2 Tbsp of Grated Coconut
- 1 Tsp of Coconut Oil
- Salt and water as needed
- Oil to deep Fry

Method

- In a clean white cloth, add maida flour and make a bag, steam it by keeping over the idli plate for 15 mins. Once it done, let it cool down, then crumble it with your hands. Grind it in mixie to nice powder , this step is followed to avoid lumps.



- In a mixing bowl, add flour and other ingredients except oil. Use water and form a smooth dough and non sticky.



- Roll it into balls out of the dough. Repeat the procedure till the entire dough gets completely over.
- Meanwhile, heat oil in a pan, drop the balls slowly, fry this in medium flame for 10 mins till it turns golden colour. **Warning : Be at a safe distance while frying.** Drain then in a paper towel. Continue the deep-frying for the rest of the seedai.



- Let it cool down and store it in an airtight container.

Tips

- Always cook seedai in medium flame.
- Coconut oil adds a nice flavour to this seedai.
- For proper cooking, make smaller balls than bigger one,

because it won't cook on inside.

- After you take out seedai from oil, it will be soft, once cooled down, it becomes crispy.
- Cool completely before storing.



Tags : [maida seedai](#),[maida seedai recipe](#),[easy seedai recipe for gokulashtami](#),[easy maida uppu seedai](#),[easy seedai recipe](#),[no burst seedai](#),[easy gokulashtami recipes](#),[quick seedai recipe for gokulashtami](#),[krishna jayanthi recipes](#),[krishnar jayanthi recipes](#),[seedai recipes for gokulashtami](#),[how to make seedai without bursting](#),[prepare seedai at home](#),[uppu seedai recipe](#)

[Carrot Halwa Recipe / Gajar Halwa](#)



Carrot Halwa Recipe

This is my 300th post, to celebrate this special occasion, I made this carrot halwa. Carrot Halwa recipe is very famous Indian Dessert (sweet) in India. Gajar Halwa / Gajrala with milk is made across India on all special occasions like

Diwali, New Year, holi and for family function. You can make carrot halwa in different ways like in pressure cooker, in microwave or in stove top. I already posted the recipe for [carrot halwa / gajar ka halwa in microwave](#). In this carrot halwa recipe, I used red Delhi carrots, you can use any carrots to make this halwa like ooty carrots or the one which available in market. The carrots are cooked in milk, ghee and sugar in a slow flame in a open pan for an hour which turns into delicious and tongue tingling halwa. This carrot halwa was very pleasing to eyes and tastes heavenly with nuts on top. I personally love to eat carrot halwa with ice cream on top. Make this carrot halwa at home and enjoy...



Ingredients for carrot halwa

- 12 Delhi Carrots, Grated
- 1 and 3/4 Cup of Sugar
- 5 Cardamom
- 1/4 Cup Ghee (clarified butter)
- 10 Cashews
- 1/2 Litre Milk (2 %)
- 2 Tbsp of Ghee to fry carrots



Method

- Wash, peel and grate the carrots (gajar).
- Heat ghee in a pan, add grated carrots, fry it for 2-3 mins.
- In the same pan, add grated carrots and milk, on a medium high flame, bring the mixture to boil and then simmer it and keep on stirring in between.
- After 25 mins, the mixture started thickening, and milk reduced, add cardamom, sugar and ghee, stir well and cook for another 10-15 mins till milk evaporates

completely.

- Add cashews and mix well. Turn off the flame.
- Serve gajar halwa hot or cold.

Tips

- Stays good in refrigerator for 2 days.
- You can also make [gajar \(carrot\) halwa in microwave](#).
- Another variation is use condensed milk in place of milk to get rich, delicious halwa.
- You can use any variety of carrots to make this halwa.
- Adjust sugar according to your taste.



Gajar Halwa Recipe

Health Benefits of Carrot

- Good for the eyes.
- Prevents cancer.
- Vitamin A and antioxidant in carrot protect the skin from sun damage.
- Prevents heart disease and stroke.
- It has anti-aging property.

Carrot Halwa Recipe / Gajar Halwa With Milk



[Save Print](#)

Prep time

15 mins

Cook time

35 mins

Total time

50 mins

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Author: Gayathri Ramanan

Recipe type: Dessert

Cuisine: Indian

Serves: 4

Ingredients

- 12 Delhi Carrots, Grated
- 1 and $\frac{3}{4}$ Cup of Sugar

- 5 Cardamom
- $\frac{1}{4}$ Cup Ghee
- 10 Cashews
- $\frac{1}{2}$ Litre Milk (2 %)
- 2 Tbsp of Ghee to fry carrot

Instructions

1. Wash, peel and grate the carrots (gajar).
2. Heat ghee in a pan, add grated carrots, fry it for 2-3 mins.
3. In the same pan, add grated carrots and milk, on a medium high flame, bring the mixture to boil and then simmer it and keep on stirring in between.
4. After 20 mins, the mixture started thickening, and milk reduced, add cardamom, sugar and ghee, stir well and cook for another 10-15 mins till milk evaporates completely.
5. Add cashews and mix well. Turn off the flame.
6. Yummy carrot halwa is ready.
7. Serve gajar halwa hot or cold.

Notes

Stays good in refrigerator for 2 days.

You can also make gajar (carrot) halwa in microwave.

Another variation is use condensed milk in place of milk to get rich, delicious halwa.

You can use any variety of carrots to make this halwa.

Adjust sugar according to your taste.