Diwali Sweets and Snacks Recipes / Diwali Recipes 2014

Diwali Sweets and Snacks Recipes – Easy Diwali Recipes 2014

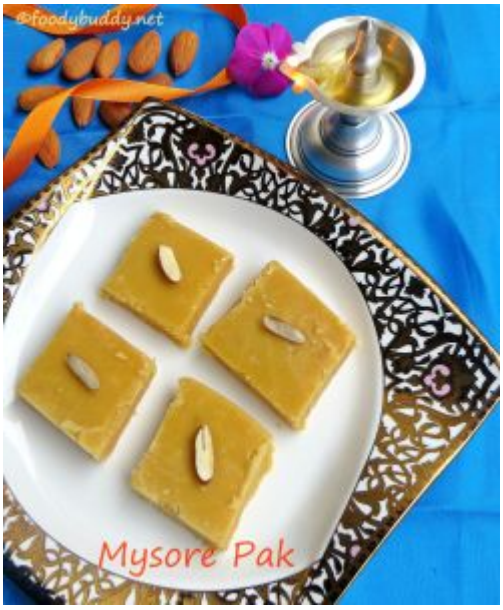
Deepavali or Diwali is certainly the biggest and brightest of all Hindu festivals. Diwali is around the corner and this year Diwali is on 22nd of October 2014. With this post, I want to wish all my readers Happy Diwali. I hope this festival of lights brings you all happiness, prosperity and peace in your life.

I have compiled all the Diwali recipes in slide show (Diwali Sweets includes Adhirasam, ladoo 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”

32 Diwali Recipes

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  Adhirasam

- 

  Badam Mysore Pak
- 

  Rava Ladoo
- 

  Aval Ladoo



Rasgulla



Ragi Almond Ladoo



Kaju Katli

- 

  Puran Poli

- 

  Coconut Burfi

- 

Kalkandu Sadham

- 

Kandarappam

- 

Basundi

- 

  Sago Payasam
- 

  Yellow Pumpkin Payasam
- 

  Moong Dal Payasam



Rava Kesari



Carrot Halwa



Microwave Carrot Halwa

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  Carrot Kheer
- 

  Condensed Milk Recipe
- 

  Suzhiyam

- 

  Nankhattai
- 

  Mullu Murukku
- 

  Thenkuzhal Murukku

- 

Butter Murukku

- 

Ribbon Pakoda

- 

Spicy Garlic Karasev

- 

Thattai

- 

Cornflakes Mixture

- 

Maida Biscuits

- 

  Vazhaikkai Bhajji
- 

  Medu Vada
- 

  Aval Vadai



Maida Seedai

TAGS: diwali recipes, diwali recipes 2014, 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, diwali seivadhu epadi, diwali recipes for kids, deepavali recipes 2014, traditional diwali recipes, how to make diwali recipes at home.

Easy Butter Murukku Recipe / Diwali Snack Recipe



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.



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

Ribbon Pakoda Recipe With Gram Flour



Ribbon Pakoda also called Ola Pakoda / Nada Thenkuzhal is one of my favourite snack. Some people call it as oatu pakoda.

Today I am sharing easy ribbon pakoda recipe with gram flour the way my mom prepares. Ribbon pakoda is a crispy, tasty, ribbon like murukku variety made during diwali or for tea time snack.

To make ribbon pakoda, you need gram flour (kadalai maavu), maida and rice flour flavoured with cumin, green chilly paste and butter. You can try this easy and simple ribbon pakoda recipe with gram flour for coming Diwali 2014 and enjoy with your family.

Ingredients for Ribbon Pakoda Recipe With Gram Flour

Preparation Time : 10 mins Cooking Time : 30 Mins Serves : 3

- 1 cup of kadalaimaavu (gram flour)
- 1/4 Cup of maida
- 1/4 Cup of Raw Rice Flour (store bought or homemade)
- 1/4 Tsp of Baking Soda
- Pinch of Asafoetida
- 1/4 Tsp of Cumin
- 1/4 Tsp of Ajwain
- 1 Tsp of Green Chilly Paste or 3/4 Tsp of Red Chilly Powder
- 1 Tbsp of Butter or Hot Oil
- Salt and Water as required

Method for Ribbon Pakoda Recipe With Gram Flour

- In a mixing bowl, add all the ingredients and mix well by adding little by little water to form a smooth dough. Divide the dough into 3 parts.
- Grease the oil on the inner wall of the murukku press.

Place the ribbon pakoda disc at the bottom and now add the dough to the murukku press to make ribbon pakoda.



- Heat oil in a pan, when it is smoking hot, drop a small piece of dough, if it raises up immediately, then your oil is ready. Turn the heat to medium, keep a ball of dough on the murukku press, press it directly to the hot oil. Now dough falls into the hot oil.
- Fry the ribbon pakoda until it turns golden brown colour or until sizzling sound stops.
- Remove from oil, drain it in a paper towel.



- Delicious, crispy ribbon pakoda is ready to serve for evening snack or for diwali.

Tips

- Always keep your dough wet, by wrapping the bowl with wet cloth so it doesn’t get dry. If your dough got dried just sprinkle some water and knead it before you

make ribbon pakoda.

- I used green chilly paste,you can also use red chilly powder for spicy taste.
- Instead of butter, add hot oil to the flour.
- Adding Cumin, ajwain and asafoetida are for easy digestion.
- Store it in an airtight container.



Tags : ribbon pakoda, ola pakoda recipe, ribbon pakoda recipe,

how to make ribbon pakoda at home, ribbon pakoda recipe with gram flour, kadalai maavu ribbon pakoda, pakoda seivathu eppadi, prepare ribbon pakoda at home, diwali snack recipes, diwali savory snack, snack varieties south Indian