

Diwali Recipes 2013 | Diwali Sweets & Snacks

In 2013, Diwali falls on 2nd of November. So here are the Diwali recipes from Foody-Buddy. Wishing you all Happy Diwali...Click on the images to get the recipes.

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Carrot Kheer



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Murukku means “Twisted” in Tamil Language. Murukku is a south Indian savory snack of crispy and crunchy in taste, made from rice and urad dal flour. You can make murukku in different ways with rice as main ingredient. Varieties differs by the addition of gram flour or roasted gram flour or urad dal flour or peanut flour in addition to rice. I already posted [mullu murukku](#) recipe in my blog.

This Thenkuzhal Murukku recipe is one of my childhood favorite snack and my mom makes the best murukku for diwali. I wanted to post this recipe for long time but I don't have the murukku plate, so I asked my mom to make this murukku for my blog. Below murukku recipe is made by my mom and she also send some pictures of the recipe taken by my sister in law (subha). Thank you amma and subha for this tasty recipe and mouthwatering photographs..Try this thenkuzhal murukku recipe for diwali and enjoy ☐

Thenkuzal Murukku



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Ingredients

1 Cup of Rice Flour
1/4 Cup of Urad Dal Flour
1/2 Tsp of Whole Cumin Seeds
1/2 Tsp of Sesame Seeds
Pinch of Asafoetida (Hing)
1 Tbsp of Hot Oil
1 Tbsp of Butter
Salt and Water as needed

Method

- In a bowl, add rice flour, urad dal flour, whole cumin, sesame seeds, asafoetida, butter, hot oil and salt, mix well. Add water little by little to form a soft, non sticky dough without any cracks.
- Heat oil in a heavy bottomed pan to deep fry the

murukku.

- Grease the murukku press with oil, place the murukku plate in the press, then place the dough.
- Grease the ladle with oil, press the murukku press to make murukku over the laddle in the form of circle.
- To test the oil, just drop a small ball of dough, if it rises up, your frying oil is ready.
- Drop the murukku from the laddle into the hot oil, fry them in medium flame until it turns golden color.
- Cook both the sides until “Sssh” sounds goes off. Take the murukku carefully from pan, drain them in paper towel, let it cool down for sometime and store it in an airtight container.

Tips

- Here I used store bought rice and urad dal flour.
- Butter gives a nice flavor and taste.
- Addition of hing is for easy digestion.
- Make sure you keep the dough covered throughout to avoid drying of the dough.
- If your murukku is hard, then the amount of oil is not enough in the dough.



CORNFLAKES MIXTURE IN MICROWAVE / CORNFLAKES SNACK INDIAN STYLE



Cornflakes mixture is a guilt free evening snack to munch with a cup of tea or coffee. My husband and I just love this mixture for evening snack, we also like Haldiram cornflakes mixture a lot. This is very easy to make crispy munchy snack. Also it is ideal for children lunch box snack. Any beginner or bachelor who wants to try some simple and easy recipe for diwali, can try this mixture. So try this easy and instant mixture for diwali and enjoy.

Ingredients

- 1 Cup of Cornflakes
- 1/2 Cup of Aval (Poha or Flattened Rice)
- 1/4 Cup of Raw Peanuts

2 Tbsp of Roasted Gram Dal
1 Sprig of Curry Leaves
1 Tsp of Red Chilly Powder or to taste
Pinch of Sugar
Pinch of Black Salt (Kala Namak)
7 Roasted Almonds
Salt to taste
Pinch of Asafoetida
2 Tsp of Oil

Method

- In a microwave safe bowl, add the corn flakes to it and microwave it for 2 mins. Every 30 secs, take the bowl out and mix it. This is to avoid burning taste. Transfer this to a mixing bowl.
- In a pan, heat 1/2 tsp of oil, add aval, fry for a min and transfer it to cornflakes bowl. Again in the same pan, add some oil, and fry the roasted gram dal and peanuts for 2 mins, until they changes color. Transfer it to a bowl containing cornflakes.
- Heat oil in a pan, in a low flame, add the curry leaves, asafoetida, red chilly powder, salt and sugar, give a quick stir and turn off the flame. Transfer this to a bowl containing corn flakes and add black salt. Mix gently until all the ingredients are well coated with spices.
- Cool down and store it in an airtight container.
- Serve it as evening snack for coffee or tea.



Cornflakes Mixture In Microwave

Tips

- You can also fry the cornflakes in a pan with oil instead of doing it in microwave.
- You can take some cornflakes in a strainer and immerse it into heated oil and fry it, in that case you get a very nice taste. But this method is good for health.
- Add any nuts of your choice like cashews, raisin or walnuts.
- Adding black salt is optional. Just use table salt.
- Don't use flavored cornflakes to make this mixture.

Health Benefits of Cornflakes

- Low sugar and less in calories.
- It is easy to digest, quite light, and has all essential

vitamins and minerals that your body is needed.

- Good diet plan to prevent heart disease and cholesterol.
- A good source of anti-oxidants as they contain carotenoid pigment which prevents the cardiovascular disease and cancer.



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Cornflakes snack Indian Style