

5 mins Instant Wheat Bonda Recipe



Wheat bonda / Godhumai bonda is an easy to make deep fried evening snack that can be made in 5 mins. To **make instant what bonda**, you need wheat flour, leftover dosa batter, onion, red chilly powder, baking soda and salt. You can make this Instant

Wheat bonda for unexpected guests to home or give to kids as after school snacks. But I had it as side dish for rice. Yes..if you don't have any vegetables to make side dish for rice, make this bonda as side dish. It tastes good with hot sambar rice. Serve this instant wheat bonda with chutney of your choice. Try this 5 mins instant wheat bonda recipe for evening snack and let me know how it turned out.

How to make 5 mins Instant Wheat Bonda Recipe

Preparation Time : 2 mins Cooking
Time : 5 – 10 mins Serves : 3

Ingredients for 5 mins Instant Wheat Bonda Recipe

- 15 Tbsp of Wheat Flour
- 3/4 Cup of Leftover Idly/dosa Batter
- 3 Medium Size Onion, Finely Chopped
- 2 Tsp of Red Chilly Powder
- Few Coriander Leaves
- Few Curry Leaves
- 1/2 Tsp of Baking Soda
- 1 Tsp of Salt or to taste
- Pinch of Asafoetida
- Water as required
- Oil to deep fry

Method – 5 mins Instant Wheat Bonda

Recipe

1. In a bowl, add all the ingredients except oil and water. If your batter is thick, you can add little water to the flour. Mix everything to bonda batter consistency, but not watery.
2. Heat a pan with oil, when it is smoking hot, take the batter in your hand and drop little balls into the hot oil, cook both sides of bonda until it changes to golden colour, remove them from the hot oil.
3. Hot, crispy, yummy wheat bonda is ready to serve with chutney of your choice like coconut chutney or tomato chutney.

Tips

- You can use green chillies in addition to red chilly powder.
- Add any vegetables of your choice to the batter.
- If you want, you can add some grated ginger to it.

Wheat Bonda



Tags : [bonda](#), [bonda recipe](#), [Instant wheat bonda](#), [5 mins instant wheat bonda recipe](#), [how to make instant wheat bonda recipe](#) ,[prepare wheat bonda recipe](#), [wheat snacks recipe](#), [kids after school snacks](#), [snacks for guests](#), [deep fried snacks](#).
[evening snacks](#)

Time is flying and my blog FoodyBuddy turned 2 today...Happy Birthday FoodyBuddy !!!!!

I sincerely thank all my fellow bloggers, enthusiasts, friends, foodies, casual visitors, family members and critiques as I progress in this virtual world of blogging ...This certainly has enriched my life, added color and has certainly given me something useful to share back with the community . Besides sharing my recipes , I have also learnt a lot in cooking techniques and has enriched my knowledge in food photography and presentation skills ...Finally it is certainly a feeling of joy and comfort to learn that the recipes you share is appreciated by folks from the far corners of the world and I do want to thank my husband and my family for their constant support and appreciation ...

To enjoy this beautiful day I have posted traditional south Indian sweet recipe – **Kalkandu sadam Recipe / Kalkandu pongal**. I love all kinds of pongal varieties but my favourite are kalkandu pongal and sakkarai pongal. I really like unique taste and the flavour of this pongal, the sweetness from sugar candy just remains in tastebuds for long time. Kalkandu sadam is given as prasatham in temples and many people offered to god during pooja.

To **make this kalkandu pongal**, all you need is rice, sugar candy, ghee and nuts. For rice, you can use raw rice or basmathi rice. Here I used small kalkandu, you can also use big sugar candy to make this sweet.

Try out this delicious and mouthwatering kalkandu sadam recipe, it just tastes divine.

Preparation Time : 10 mins Cooking Time : 15 mins

Serves : 4

Ingredients for kalkandu sadam recipe

- 1 Cup of Raw Rice
- 2 Cups of Kalkandu (Sugar Candy)
- 1 Cups of Milk
- 2 Cups of Water
- 4 Tbsp of Ghee (Clarified Butter)
- 3 Cardamom, Crushed
- Few Cashews and raisins
- Few Strands of Saffron

Method for Kalkandu Pongal Recipe

- Soak the rice for 1 hr and keep it aside.
- In a mixie, add kalkandu (sugar candy) and grind it to a fine powder.
- Heat a pan with ghee, roast the cashews and raisins until it changes colour.
- Wash the rice and add milk and water. Pressure cook this for 4 whistles. After it is done, mash the rice with the back of the ladle or use masher.
- In a medium flame, add kalkandu powder followed by ghee, keep stirring and mix well with rice. Finally add crushed cardamom, cashews, raisins and saffron. Mix well and turn off the flame.
- Serve hot with generous amount of ghee...It tastes yummy and heavenly in taste.

Tips

- You can add 1/4 cup of moong dal along with rice while pressure cooking. This step is optional.
- For sweetness, you can add jaggery along with sugar candy. Some people do like that.
- Instead of powdered sugar candy, you can add as such, as

- it will melt when you heated up.
- Add any nuts of your choice.



Tags : [kalkandu sadam](#), [kalkandu sadam recipe](#), [kalkandu pongal](#), [kalkandu pongal recipe](#), [how to make kalkandu pongal recipe](#), [prepare kalkandu sadam](#), [prepare kalkandu pongal](#), [sweet pongal recipe](#), [kalkandu sakarai pongal](#), [sugar candu pongal](#), [rock candy pongal](#), [sweet recipe with kalkandu](#), [recipe with sugar](#)

candy, easy pongal recipe, pongal festival recipe.

[Ganesh Chaturthi recipes / Kozhukattai Recipes](#)

Hello Friends,

Wishing you all happy vinayaga chaturthi / ganesh chaturthi .

Here you can find the collection of ganesh chaturthi recipes – ellu kozhukattai, poorna kozhukattai recipe, pidi kozhukattai recipe, kara kozhukattai, aval kozhukattai, kondakadalai sundal recipe, medhu vada recipe, payasam recipes and appam recipes.

Try sweet and kara kozhukattai recipes and other special recipes for ganesh chaturthi and have a great celebration.

[Vinayagar Chaturthi Recipes 2015](#)

/ Ganesh Chaturthi Recipes

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3. Aval Kara Kozhukattai
4. Aval Sweet Kozhukattai
5. Sprouted Green Gram Kozhukattai
6. Peanut Coconut Kozhukattai
7. Paal Kozhukattai
8. Sigappu Arisi (Red Rice) Spicy Kozhukattai
9. Sigappu Arisi (Red Rice) Sweet Kozhukattai

Modak Recipes

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7. Kaju Katli
8. Coconut Burfi
9. Rava Kesari
10. Milk Powder Gulab Jamun

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4. [Moong Dal Payasam](#)
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6. [Yellow Pumpkin Payasam](#)
7. [Godhumai Rava Payasam \(Cracked Wheat Kheer\)](#)
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Ellu Kozhukattai



Thengai Poorna Kozhukattai



Sweet pidi kozhukattai



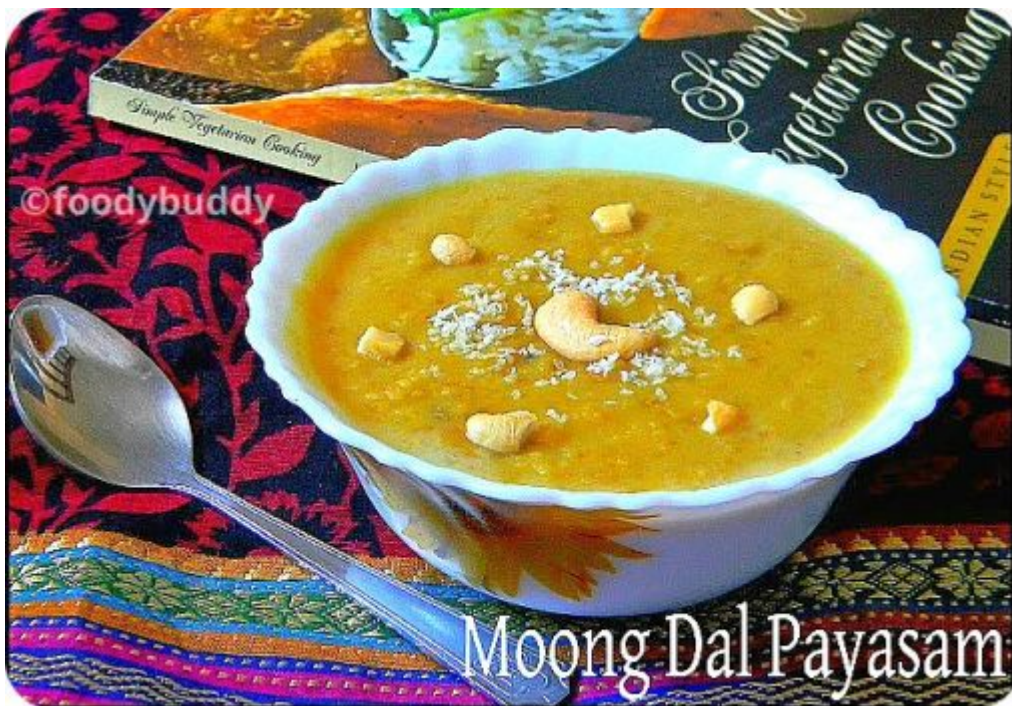
■
uppu urundai



■
aval kara kozhukattai



Kondakadalai Sundal



Moong Dal Payasam



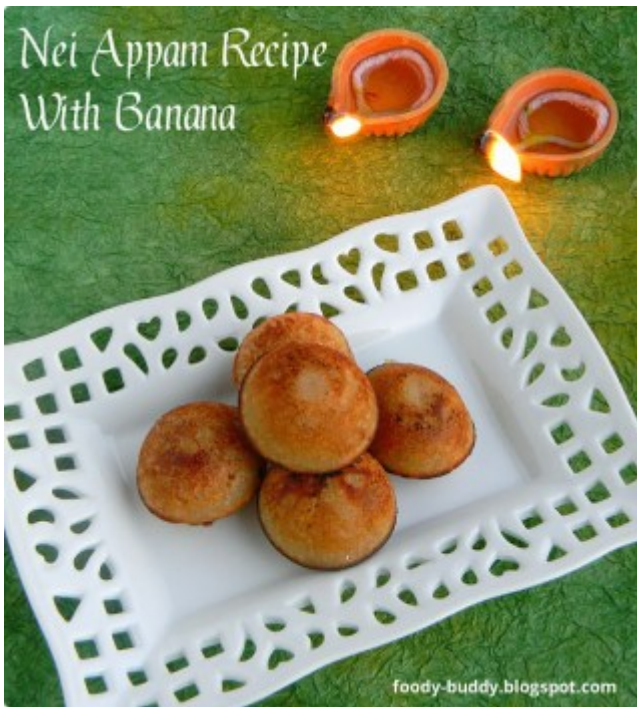
Sago Payasam



Paruppu Poli



Kandaraappam



Nei Appam



Medhu vada



Tags : [ellu kozhukattai](#), [sesame seeds kozhukattai recipe](#), [how to make ellu kozhukattai recipe](#), [modak recipe](#), [poorna kozhukattai recipe](#), [how to make thenga poorna kozhukattai recipe](#), [modhagam](#), [prepare sweet kozhukattai recipes](#), [ganesh chaturthirecipes](#), [vinayagar chaturthi recipes](#), [pillaiyar chaturthi recipes](#), [vinayagar chaturthi tamil recipes 2014](#), [paal kozhukattai recipe](#), [how to make easy paal kozhukattai recipe](#), [prepare paal kozhukattai recipe](#), [paal kozhukattai recipe for vinayagar chaturthi](#), [kuzhukattai recipe for ganesh chaturthi](#), [make kollukattai recipe](#), [kollukattai recipes](#), [pidi kozhukattai recipe](#), [sweet aval pidi kozhukattai](#), [kara kozhukattai recipe for vinayagar chaturthi](#), [pidi kozhukattai for vinayagar chaturthi](#), [thengai poorna kozhukattai](#), [modhagam](#), [sago payasam recipe](#), [kandarappam](#), [poli recipe](#), [appam recipe](#), [vinayagar chaturthi](#)

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