

Soft Badam Mysore Pak Recipe / Krishna Sweets Style



Mysore pak is a rich Indian sweet dish made with besan flour, ghee and sugar. I love melt in mouth mysore pak recipe than traditional mysorepa. This is my first attempt and a long time dream to make mysore pak at home and it turned so good and tasty. Finally I made it today. Everyone think that making mysore pak at home is very tricky and difficult. Not at all, very easy though. Usually experienced people do mysore pak

with ease, but beginner hesitate to do ghee mysore pak because of sugar syrup single thread consistency. But this method of making soft mysore pak is damn easy to do at home, just mix all the ingredients together in a pan and keep on stirring until you see big bubbles. Finally transfer this mixture to ghee greased plate. I added badam milk paste which does the trick and gives melt in mouth kind of mysore pak and tasted exactly like sree krishna sweets mysore pak. Anyone can try this easy and soft badam mysore pak recipe for diwali and surprise your family and friends. Happy Diwali to everyone.

How to make soft badam mysore pak recipe at home

Ingredients for Soft Badam Mysore Pak Recipe

Preparation Time: 35 mins Cooking Time: 20 mins Serves: 27 pieces

- 1 Cup of Besan Flour
 - 1 Cup of Ghee
 - 1 Cup of Milk
- 2.5 Cups of Sugar
- 20 Almonds (Badam)

Method To Make Badam Mysore Pak Recipe

- Soak the badam in hot water for 30 mins. After 30 mins, remove the skin and grind it to a smooth paste. Add 2 tbsp of milk to the ground almond and grind it one more time.



- Grease the plate with ghee and set aside.
- In a heavy bottomed pan, in medium high flame, add besan flour, ghee, milk, sugar and ground almond paste together.



- Keep stirring continuously for 15 mins . PLEASE DO NOT STOP STIRRING. Keep stirring, stirring until you see foams and large bubbles as seen in the picture. Turn off the flame.



- Pour into the greased plates and slightly pat on the sides for the mysore pak to settle evenly. When slightly warm and mysore pak turns little hard, cut into desired shapes. Slowly remove from the plate and store it in an airtight container. It stays good for a week.



Tips

- Adjust sugar according to your taste. You can add sugar upto 3 cups. I felt 2.5 cups of sugar is enough.
- Please don't reduce the ghee amount otherwise you won't get melt in mouth taste.
- I used homemade besan flour to make mysore pak.
- You can also add some ground moong dal flour additional to besan flour to get a nice taste.
- If your mysore pa didn't set well after 10 mins it means mixture didn't cook enough. So please transfer it to a pan and keep stirring until you see larger bubbles, then transfer it to ghee greased plate. This repair method works for me.
- Don't cook it for longer time, then mysore pak turns very hard.



tags: [mysore pak](#), [mysore pak recipe](#), [soft mysore pak recipe](#), [badam mysore pak recipe](#), [how to make soft mysore pak](#), [prepare ghee mysore pak](#), [how to make krishna sweets mysore pak recipe](#), [sree krishna sweets ghee mysore pauk recipe](#), [traditional mysore pak recipe](#), [south indian mysore pak](#), [melt in mouth mysorepak recipe](#), [diwali mysore pak](#), [easy diwali sweets](#)

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, laddoo 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



Adhirasam



Badam Mysore Pak



Rava Ladoo



Red Aval Ladoo

Aval Ladoo



Rasgulla



Ragi Almond Ladoo



Kaju Katli



Puran Poli



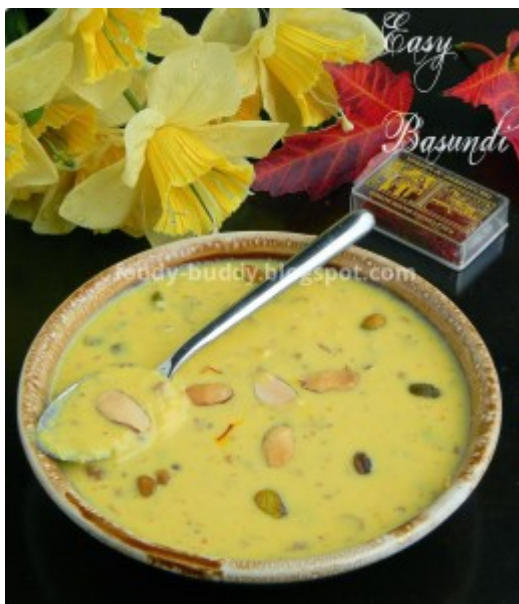
Coconut Burfi



Kalkandu Sadham



Kandarappam



Basundi



Sago Payasam



Yellow Pumpkin Payasam



Moong Dal Payasam



Rava Kesari



Carrot Halwa



Microwave Carrot Halwa



Carrot Kheer



Condensed Milk Recipe



Suzhiyam



Nan Khatai

Nankhattai



Mullu Murukku



Thenkuzhal Murukku



Butter Murukku

Butter Murukku



Ribbon Pakoda



✳️ Spicy Garlic Karasev ✳️

Spicy Garlic Karasev



Thattai



Cornflakes Mixture



Maida Biscuits



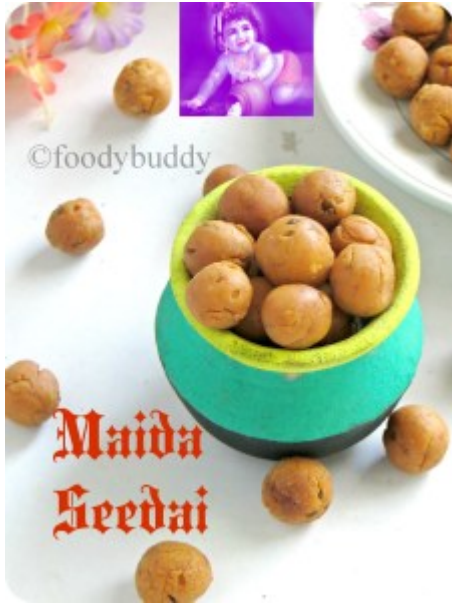
Vazhaikkai Bhajji



Medu Vada



Aval Vadai



Maida Seedai

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