

Easy Peanut Ladoo Recipe / Peanut Jaggery Laddu



Easy Peanut Ladoo Recipe / Peanut Jaggery Laddu / Peanut coconut laddo is a healthy delish that can be made very quickly with just 5 ingredients. You can make this laddo for kids as after school snacks or during festival occasions like

diwali or any occasions. I used dry roasted peanuts, if you have raw peanuts, dry roast it before making ladoo. Every bite of ladoo is very soft and scrumptious. My husband loves peanuts, so I made it for him. In this ladoo, jaggery adds a sweet note, cardamom for flavor, coconut and ghee for taste. Even a diabetic people can eat this ladoo in moderation as peanut are low in glycemic index. Foods with low glycemic index do not trigger a spike in blood glucose. Try this easy ladoo for diwali and let me know friends how it turned out for you.

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How to make easy peanut laddoo recipe

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Easy Peanut Ladoo Recipe / Peanut Jaggery Laddu



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Prep time

5 mins

Cook time

2 mins

Total time

7 mins

Easy Peanut Ladoo Recipe / Peanut Jaggery Laddu is a healthy delish that can be made very quickly with just 5 ingredients. You can make this laddo for snacks for kids or festival occasions like diwali.

Author: Gayathri Ramanan

Recipe type: sweets

Cuisine: Indian

Serves: 6

Ingredients

- $\frac{1}{2}$ Cup of Peanut (Dry Roasted)
- $\frac{1}{4}$ Cup of Coconut (Frozen)
- $\frac{1}{4}$ Cup + 2 Tbsp of Jaggery
- 2 Green Cardamom, Crushed
- Pinch of Salt
- 1 Tsp of Ghee

Instructions

1. In a mixie jar, add all the ingredients except ghee and grind everything together..
2. Heat a pan with little ghee, add the ground mixture, saute it for a 2 mins in a medium low flame and turn it off. Allow it cool for few mins.

3. Make into a balls or any desired shape.
4. Delicious peanut jaggery ladoo is ready to serve.

Notes

Here I used roasted peanuts, if you have raw peanuts, dry roast or oil roast it and then use.

If you don't like jaggery taste, replace it with white sugar. For variations, you can use palm jaggery or brown sugar or honey or agave for sweetness.

If you are allergic to coconut, avoid it.

Adding a pinch of salt to enhance the sweet taste.

You can also add any nuts to this ladoo. Since peanut is a nut, I didn't add any nuts.



Peanut Coconut Ladoo

Tags: [easy peanut laddoo recipe](#), [peanut laddoo](#), [laddoo recipe](#), [peanut laddu](#), [peanut jaggery laddoo](#), [peanut coconut laddoo](#), [how to make peanut laddoo recipe](#), [prepare peanut laddu](#), [verkadalai laddoo](#), [groundnut laddoo](#), [laddoo recipe for diwali](#), [healthy diwali sweets.](#), [diabetic sweets for diwali](#), [easy sweets for beginners](#)

Godhumai Rava Semiya Payasam **Recipe / Cracked Wheat** **Payasam**



Godhumai Rava Payasam

Godhumai Rava Semiya Payasam Recipe / Cracked Wheat Payasam is a yumilicious traditional dessert prepared with godhumai ravai (cracked wheat), jaggery, vermicelli, ghee and nuts. Cracked wheat or broken wheat is also called as godhumai ravai (samba godhumai) in tamil, daliya in hindi, godhambu rava in malayalam and godhuma rava in telugu. This payasam is one of

my favourite and this is a winner recipe. When I was doing my college, they conducted cookery competition, in which I prepared this payasam and got first prize. That day I used coconut milk in my godhumai payasam for rich and creamy taste. But in this recipe, I used only regular cows milk. I used jaggery as sweetener, you can also use palm jaggery or sugar. This is a very easy samba godhumai payasam even beginners or bachelor can try this during festival occasion. Today is onam so I would like to share traditional recipe. So here comes the recipe of godhumai ravai payasam ☐

How to make Godhumai Rava Semiya Payasam Recipe

Godhumai Rava Semiya Payasam Recipe / Cracked Wheat Payasam



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Prep time

10 mins

Cook time

20 mins

Total time

30 mins

Godhumai Ravai Semiya Payasam Recipe / Cracked Wheat Payasam is a yumilicious traditional sweet, made during festivals

like onam.

Author: Gayathri Ramanan

Recipe type: Dessert

Cuisine: Indian

Serves: 2

Ingredients

- $\frac{1}{4}$ Cup of Godhumai Rava (Cracked Wheat / Broken Wheat)
- 2 Tbsp of Semiya (Vermicelli)
- $\frac{1}{2}$ Cup of Jaggery
- Pinch of Salt
- 3 Tsp of Ghee (Clarified Butter)
- 2 Cardamom, Crushed
- 1.5 Tbsp of Coconut
- Few roasted Cashews and raisins
- $\frac{1}{2}$ Cup of Boiled Milk
- 1 cup of water

Instructions

1. Heat a pan, roast the cracked wheat for few mins and add $\frac{1}{2}$ cup of water and a pinch of salt, cover and cook until it turns soft. Remove it from flame and keep it aside.
2. Heat a pan, roast the semiya and add less than $\frac{1}{2}$ cup of water, cover and cook it for 5-10 mins or until it turns soft . Remove it from flame and keep it aside.
3. Heat a pan, add ghee, roast the cashews, raisins and coconut. Keep is aside.
4. Heat the same pan, add jaggery and water, wait until it melts. now add cooked cracked wheat, cooked semiya, ghee, cashews, raisins, coconut, crushed cardamom, simmer it for 5-10 mins or until it turns thick. Add milk, mix well, cook it in a simmer for few mins and turn off the stove.
5. Hot, yummy godhumai ravai semiya payasam is ready to serve.

Notes

You can also make it in pressure cooker, rather than cooking in stove top.

For vegan version, add almond milk or soy milk.
Add sugar or palm jaggery instead of jaggery.
If you are using bigger variety of broken wheat, it is better to grind in a mixie to make it fine for easy cooking.
Add any nuts of your choice.
If you have coconut milk, add it in place of cows milk for rich and creamy payasam.
If you don't like vermicelli, just avoid it and add cracked wheat alone.



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Broken Wheat Vermicelli Payasam

Tags : [Cracked Wheat Semiya Payasam Recipe](#), [broken wheat payasam recipe](#), [cracked wheat payasam](#), [godhumai ravai semiya payasam recipe](#), [samba godhumai payasam](#), [traditional onam payasam](#), [onam recipe](#), [godhambu rava payasam](#), [godhuma rava payasam](#), [daliya kheer](#), [payasam recipe](#), [easy payasam recipe](#), [festival payasam](#), [healthy payasam](#), [broken wheat kheer](#), [payasam with jaggery](#)

Best Sweet Pongal Recipe / Sakkarai Pongal

**Traditional Sweet Pongal
Recipe / Sakkarai Pongal
Recipe / Chakkara Pongal /
Innippu Pongal**

**Happy Pongal to all my
viewers ☐ ☐ ☐**



SWEET PONGAL

Pongal is a popular harvest festival celebrated for 4 days in second week of January in Tamilnadu. This pongal festival is considered to be a cultural one where one thank the sun god for bringing wealth and prosperity. Coming to the recipe, Sweet Pongal or sakkarai pongal is my favourite sweet dish. Every households makes sakkarai pongal recipe in a different ways. In some houses they add milk while making sakkarai

pongal, but in temple style traditional sweet pongal, it is made without milk.

To make sweet pongal recipe at home, you need raw rice, jaggery, moong dal, cardamom, cashews and ghee. This sweet pongal looks divine and it tastes awesome with the flavors of ghee and jaggery sweetness.

Try this best sweet pongal recipe / sakkarai pongal at home during pongal or any auspicious occasions. Enjoy with your family and friends. Happy pongal again !!!

Ingredients for Best Sweet Pongal Recipe

Prep Time :10 Cooking Time : 20 mins Serves : 3

- 1/2 Cup of Raw Rice
- 1/2 Cup of Yellow Moong Dal
- 1 Cup of Jaggery
- Pinch of Dry Ginger Powder
- 3 Cardamom Seeds
- Pinch of Nutmeg Powder
- 10 Cashews
- 10 Raisins
- 1/4 Cup of Ghee
- 1 Tsp of Ghee
- 3 Cups of Water

Method for Best Sweet Pongal Recipe

- Soak dal and rice separately in water for 15 mins. Drain the water.
- Dry roast the dal until nice aroma comes. In a pressure cooker, add dal, rice and 1/2 tsp of ghee along with water. Cook it for 5 whistles. Open the lid and mash it well and keep is aside.
- Meanwhile, heat a pan with 1/4 cup of water, add jaggery and wait, until it gets completely dissolves. Strain it to remove the impurities.
- Now to the cooker, add jaggery syrup, mix well in a medium flame, add ghee, cardamom seeds and keep mixing until you get the pongal consistency.
- Heat a pan with ghee, roast the cashews and raisins until it turns golden brown colour. Now transfer this nuts to pongal, finally add a pinch of dry ginger powder, nutmeg powder and mix well.
- Serve hot with ghee drizzled.

Tips

- You can use paagu vellam, the one we use it for adirasam or use normal jaggery.
- If your pongal gets dry, add more ghee and serve.
- If you are using old rice, you need more water. If you are using new rice, it needs less water.
- If you don't have nutmeg powder and dry ginger powder, just omit it.
- Add generous amount of ghee for tasty pongal.



TAGS: [Sakkarai pongal](#), [sakkarai pongal recipe](#), [best sweet pongal recipe](#), [sweet pongal](#), [temple style sakkarai pongal](#), [kovil sweet pongal](#), [innippu pongal](#), [traditional amma style sweet pongal](#), [sweet pongal in pressure cooker](#), [how to make sweet pongal at home](#), [prepare sakkarai pongal recipe](#), [sweet pongal without milk](#), [sweet pongal with sugar](#). [sweet pongal traditional pot method](#).