

# Easy Diwali Recipes 2015 / Diwali Sweets and Snacks Recipes



Diwali Sweets and Snacks Recipes – Easy Diwali Recipes 2016

Deepavali or Diwali is certainly the biggest and brightest of all Hindu festivals. Diwali is around the corner and this year Diwali is on 29th of October. 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. ( 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"

## **Diwali Sweet Recipes**

1. [Kyoya Gulab Jamun Recipe](#)
2. [Badam Mysore Pak](#)
3. [Bombay Halwa Recipe / Karachi Halwa](#)
4. [Beetroot Burfi](#)
5. [Adhirasam](#)
6. [Gulab Jamun Using Milk Powder](#)
7. [Mini Badhusa](#)
8. [Kesar Shrikhand](#)
9. [Mundhiri Koothu](#)
10. [Karupatti Mittai](#)
11. [Rasgulla](#)
12. [Kaju Katli](#)
13. [Coconut Burfi](#)
14. [Beetroot Halwa](#)
15. [Carrot Halwa \(microwave\)](#)
16. [Gajar Halwa \(Stove Top\)](#)
17. [Basundi](#)
18. [Puran Poli \(paruppu poli\)](#)
19. [Suzhiyan / Suzhiyam](#)
20. [Kesari](#)
21. [Kalkandu Sadham](#)
22. [Sweet Pongal](#)
23. [Kandarappam](#)
24. [Nei appam](#)
25. [Homemade Condensed Milk](#)

## 26. Nankhattai

### **Ladoo Recipes**

1. Motichoor Ladoo
2. Rava Ladoo
3. Sesame Seeds Ladoo
4. Peanut Ladoo
5. Moong Dal Ladoo
6. Ragi Almond Ladoo
7. Aval (poha) ladoo

### **Payasam Recipes**

1. Sago (Javaraishi) Payasam
2. Broken Wheat Semiya Payasam
3. Pasiparuppu Payasam
4. Moong Dal Sago Payasam
5. Red Aval (Poha) Payasam
6. Carrot Kheer
7. Rice Coconut Kheer
8. Yellow Pumpkin Sago Payasam (pumpkin kheer)

### **Diwali Savory Recipes**

1. Thenkuzhal Murukku
2. Butter Murukku
3. Moong Dal Murukku
4. Mullu Murukku
5. Puzhungal Arisi Murukku
6. Seepu Seedai
7. Crispy Ribbon Pakoda

8. [Ribbon Pakoda with Gram Flour](#)
9. [Garlic Karasev](#)
10. [Thattai](#)
11. [Maida Seetai](#)
12. [Cornflakes Mixture](#)
13. [Aval Mixture](#)
14. [Spicy Diamond Crackers](#)
15. [Baked Omapodi](#)

## Other Savory Recipes

1. [Vazhakkai Bhajji](#)
2. [Sabudana Aloo Vada](#)
3. [Medhu Vada](#)
4. [Paruppu Vadai](#)
5. [Aval Vadai](#)
6. [Vazhaipoo Vadai](#)
7. [Mangalore Bonda](#)
8. [Wheat Bonda](#)
9. [Mysore Bonda](#)
10. [Samosa](#)

TAGS: [diwali recipes](#), [diwali recipes 2015](#), [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](#), [burfi recipes](#), [murukku recipes for diwali](#), [diwali sweets seivadhu epadi](#), [diwali recipes for kids](#), [deepavali recipes 2015](#), [traditional diwali recipes](#), [how to make diwali recipes at home](#).

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## [Easy Puzhangal Arisi Murukku](#)



# Recipe / Idly Rice Murukku Recipe



Puzhungal arisi murukku recipe / Idly rice murukku recipe is a crunchy and yummy snack made with parboiled or idly rice, fried gram, butter, cumin and sesame seeds. In every household in South India during diwali, they make murukku compulsory apart from sweets. The only few diwali snack really enjoyed by people with diabetes and older people are murukku they hit

on top of the savory list. When my grandpa was alive say 20 yrs back, he eat powdered murukku. Yes interesting right ??? my mom grind the murukku in mixie for my grandpa...I love that taste too:-P Actually I clicked this murukku last year when my mom made it for diwali, it was in my draft, as diwali is nearing and I am posting this easy murukku recipe in my blog...try this crunchy crispy parboiled murukku for diwali 2015 and let me know your feedback.

Also check my other murukku recipes

1. [Butter Murukku](#)
2. [Moong Dal Murukku](#)
3. [Thenkuzhal Murukku](#)
4. [Mullu Murukku](#)

## How to make Easy Puzhangal Arisi Murukku Recipe / Idly Rice Murukku Recipe

Half the recipe if you are just 2 in family (husband and wife)

Easy Puzhangal Arisi Murukku Recipe / Idly Rice Murukku Recipe



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Prep time

3 hours

Cook time

1 hour 15 mins

Total time

4 hours 15 mins

Easy Puzhangal Arisi Murukku Recipe / Idly Rice Murukku Recipe is a crispy snack made with idly rice (parboiled rice), fried gram and spices. Prepare this for diwali or as evening snack.

Author: Gayathri Ramanan

Recipe type: snacks

Cuisine: Indian

Serves: 60

Ingredients

- 4 Cups of Idly Rice (parboiled Rice)
- 1 Cup of Fried Gram dal (pottukadalai)
- $\frac{1}{4}$  Cup of Butter
- 2 Tsp of Cumin
- 2 Tsp of Sesame Seeds
- $\frac{1}{4}$  Tsp of Asafoetida
- Salt to taste
- Oil to deep fry

Instructions

1. Soak the rice in water for 2-3 hrs, drain the water, wash the rice and grind it in a wet grinder with little water until it turns smooth. Sprinkle water in between if the grinder does not run freely. After it is done, transfer it to a wide bowl.
2. Powder the fried gram in mixie to a very fine powder, sieve well and measure it, take 1 cup of fried gram powder. Add this to a batter bowl.
3. To the same bowl, add sesame seeds, cumin, asafoetida, melted butter and salt. Mix really well and form a dough.
4. Meanwhile heat the oil to deep fry.
5. Place the three hole murukku plate in murukku press.

Grease the oil inside the murukku press, place the dough inside upto  $\frac{3}{4}$  of the press. Close it tightly.

6. Once the oil is hot, squeeze it directly into the oil or squeeze it in the greased ladle.
7. In a medium flame, deep fry the murukku on both sides until it turns golden brown colour and ssh sound ceases.
8. Drain it in a paper towel and repeat the same process for the rest of the dough.
9. Hot , crispy puzhangal arisi murukku is ready to eat.

## Notes

You can soak red chilly along with rice for spicy taste. Otherwise add red chilly powder to the batter

If you dont have sesame seeds, add ajwain (omam) or add cumin alone. We are adding this for easy digestion.

Adding butter for crispy taste. Dont have butter, add hot oil to the dough.

If your batter is sticky, add some more fried gram dal powder to the dough and mix well.

Always cook in medium flame.

While squeezing do not make several layers in that it takes more time to cook.





Parboiled Rice  
Murukku

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[Beetroot Halwa Recipe / How](#)

## to make Beetroot Halwa



Beetroot Halwa Recipe is a wonderful dessert loved by everyone prepared during all occasions like wedding, diwali or new year. This is easy and quick to make diwali sweet you can make in 30 mins made with beetroot, milk, sugar and nuts. This beetroot halwa has got beautiful magenta colour and wonderful taste. You should try this for coming diwali and let me know how it turned out. also check my [carrot halwa in stovetop](#) and [microwave gajar halwa](#)



# How to make Beetroot Halwa Recipe

Beetroot Halwa Recipe / How to make Beetroot Halwa



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Prep time

15 mins

Cook time

30 mins

Total time

45 mins

Beetroot Halwa Recipe is a wonderful dessert loved by everyone prepared during all occasions like wedding, diwali or new year. serve with ice cream

Author: Gayathri Ramanan

Recipe type: sweets

Cuisine: Indian

Serves: 2

Ingredients

- 1 Cup of Beetroot (Grated)
- 1 Cup of Milk
- $\frac{1}{4}$  cup of Water
- $\frac{1}{3}$  Cup of Sugar
- 3 Cardamom
- Pinch of Salt
- Few Cashews (6)

- Few Roasted Almonds (3)
- Few Raisins
- 4 Tbsp of Ghee

## Instructions

1. Wash and grate the beetroot.
2. Heat a pan with ghee, add cashews and raisins, roast it until it turns golden brown.
3. Heat a pan with ghee, saute the beetroot until raw smell vanishes.
4. Add milk and water, cook the beetroot on low flame, stir in between. Cook till the beetroot becomes soft and milk evaporates.
5. Add sugar and cook till sugar dissolves. Mix well with beetroot.
6. Add crushed cardamom, salt and stir it for few more secs.
7. Finally add nuts and ghee, mix it really well and turn it off.
8. Serve hot or warm.

## Notes

You can use any nuts of your choice.

Adding ghee and milk gives richness to halwa.

Adjust sugar to your taste.

Use almond milk or coconut milk for vegan version.



Tags: [beetroot halwa](#), [beetroot halwa recipe](#), [how to make beetroot halwa recipe](#), [prepare beetroot halwa at home](#), [halwa with beetroot recipe](#), [easy diwali sweet](#), [halwa recipe for diwali](#), [kids recipe for diwali](#)