MOTICHOOR LADOO RECIPE / DIWALI SWEET



Motichoor ladoo recipe is my all time favourite sweet. I love all kinds of ladoo particulary thirupathi ladoo. This motichur ladoo was in my mind to try for diwali. This orange ladoo looks fabulous isn't it ? I made it recently and it turned out perfect and tasty. Boondhi ladoo and motichoor ladoo recipe are all same it just varies in size. This boondhi ladoo have big boondhi in it whereas motichoor ladoo have tiny boondhi. Trust me homemade motichoor ladoo tastes 100 times better than store bought ones. Don't think, this is a difficult recipe. It you follow the recipe and use the right proportion of ingredients, it will be easy and its totally worth the effort. Everyone in my family loved it. Try this for diwali, you will love it too. Check the full diwali recipes collection.

“Happy Diwali to everyone”



Motichoor Ladoo Recipe

How to make boondhi for ladoo



How to make sugar syrup and shape the ladoo



MOTICHOOR LADOO RECIPE / DIWALI SWEET



Save Print
Prep time
45 mins
Cook time
30 mins

Total time
1 hour 15 mins

Motichoor ladoo recipe is a all time favourite sweet to me made with gram flour and sugar syrup. Try this tasty ladoo for diwali or festival occasion.
Author: Gayathri Ramanan
Recipe type: sweets
Cuisine: Indian
Serves: 35 ladoo
Ingredients

- 2 Cups of Besan Flour (homemade)
- 100 ml of Milk
- 1 Pinch of Orange Colour (kesari colour)
- Pinch of Salt
- Water as needed
- 1 and ¼ Cup of Sugar
- 1 Cup of Water
- 1 tsp of lemon juice
- 10 Almonds, Sliced
- 2 Tbsp of Ghee
- Pinch of Cardamom Powder

Instructions

1. Making of Boondhi
2. In a bowl, add besan flour.
3. To a 100 ml warm milk, add food colour and mix well. Now add this to besan flour bowl. Mix well.
4. Add enough water and salt, whisk well to avoid lumps.The batter should be little thin than dosa batter consistency.
5. Heat a pan (kadai) with oil to deep fry. Keep a heavy box / container taller than kadai. Just keep the box closer to kadai. Place a kitchen towel over the box and keep it ready. This arrangement is to tap the ladle. Please check the pic for details. Pour the batter over the perforated ladle, swirl it and tap it strongly with

laddle on the box . So that the boondhi will fell down like rain.

6. Just fry the boondhi for 30 secs – 1 min and take out carefully with ladle. Drain it in a paper towel.
7. Repeat the same process for the rest of the batter.
8. Now boondhi is ready and let it cool for sometime.
9. Making of sugar syrup
10. Heat a pan with sugar and water, boil it and stir it until you get single string consistency. Once it is reached, add lemon juice and turn it off. Add fried boondhi to the syrup.
11. Mix it gently and cover it with lid. Leave it undisturbed for 30- 45 mins.
12. After the boondhi absorbed all the syrup, transfer it to a mixier and pulse it once or twice. Transfer this to a plate. Now add nuts, cardamom powder and ghee. mix well.
13. Shaping of ladoo
14. Grease your hands with ghee or oil and make round shape ladoo out of the mixture.
15. Yummy, rich motichoor ladoo is ready to eat

Notes

Boondhi batter consistency is important. Make sure you dont add too much of water.

Add any food colour of your choice. Here I used orange colour.

Single string sugar syrup consisteny is another important factor for perfect ladoo.

Add any nuts or musk melon seeds to ladoo.

Adding lemon juice to avoid crystallization of sugar syrup.

Adding ghee is optional.

I have fried boondhi in oil. You can fry them in ghee too or 50% oil and 50% ghee.

My ladle gave big boondhi so I pulsed the mixture to get tiny boodhi. If you get tiny hole ladle from near by store you don’t need to pulse it.



Pasiparuppu Laddu Recipe / Moong Dal Ladoo Recipe



Pasiparuppu laddu Recipe / Moong Dal Ka Ladoo recipe / Nei urundai is an easy, protein rich, healthy diwali sweet (2015) that you can make it very quickly. You can also make this ladoo with green moong dal (pachaipayar) too. For sweetness, you can add either sugar or jaggery or honey, thats your choice. But here I used powdered sugar. Ghee gives a nice and wonderful taste to this ladoo, also helps in binding. Cardamom adds a flavor and nuts adds nice crunch taste. Try this easy ladoo for diwali, when you bite, it just melts in your mouth. So add it to your to do list for diwali, this moong dal ladoo is good for both kids and adults.

How to make Pasiparuppu Laddu Recipe

PasiParuppu Laddu Recipe / Moong Dal Ladoo Recipe



Save Print

Prep time
10 mins
Cook time
10 mins
Total time
20 mins

PasiParuppu Laddu Recipe / Moong Dal Ladoo Recipe is an easy, protein rich, basic and yummy ladoo, you can prepare it for diwali 2015. good for both kids and adults.
Author: Gayathri Ramanan
Recipe type: sweets
Cuisine: Indian
Serves: 15
Ingredients

- 1 Cup of Yellow Moong Dal
- 1 Cup of Powdered Sugar
- ⅓ Cup of Ghee (Clarified Butter)
- 3 Cardamom, Crushed
- Pinch of Salt
- Few Cashew Nuts

Instructions

1. In a pan, in a medium flame, dry roast the moong dal until it turns light brown colour. Let it cool down for 10 mins and grind it in a blender (mixie) to a fine powder. you can also sieve it, if you want. Then transfer it to a big bowl.
2. In a blender (mixie), add sugar and cardamom, grind it to a fine powder. Transfer this to a same bowl.

3. Heat a pan with a tsp of ghee, roast the cashews until it turns golden brown color. Transfer this to a same bowl.
4. Melts the remaining ghee in a pan and transfer this to a same bowl. Mix everything together in hand or you can add little by little.
5. If it is hot, wait until you can handle the heat and start making laddu when it is warm.
6. Let it cool down completely and store it in an airtight container.
7. Yummy laddo is ready to eat.

Notes
Do not burn the dal while roasting. Always roast in a medium flame.
You can also use green moong dal in place of yellow moong dal.
Always add melted ghee and it has to be warm, so that shaping ladoo will be easy.
You can add any nuts of your choice like walnuts or almonds or even raisins.
Adjust the amount of sugar as per to your taste.
Add powdered jaggery instead of sugar for mild taste.



Tags: pasiparuppu laddu , pasiparuppu laddu recipe, moong dal ladoo, moong dal ladoo recipe, nei urundai recipe, how to make pasiparuppu laddu, prepare moong dal ladoo recipe, easy diwali sweet recipe 2015, ladoo recipe for diwali, pasiparuppu urundai, payanthamparuppu urundai, quick diwali recipes, healthy diwlai recipes for kids.

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 ladoo 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.

Check my other ladoo recipes

1. Rava ladoo
2. Sesame ladoo
3. Ragi Almond Ladoo
4. Aval Ladoo / Poha Ladoo



How to make easy peanut ladoo recipe

5.0 from 1 reviews
Easy Peanut Ladoo Recipe / Peanut Jaggery Laddu



Save Print
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 ladoo for snacks for kids or festival occasions like diwali.
Author: Gayathri Ramanan
Recipe type: sweets
Cuisine: Indian
Serves: 6
Ingredients

- ½ Cup of Peanut (Dry Roasted)
- ¼ Cup of Coconut (Frozen)
- ¼ 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.



Tags: easy peanut ladoo recipe, peanut ladoo, ladoo recipe, peanut laddu, peanut jaggery ladoo, peanut coconut ladoo, how to make peanut ladoo recipe, prepare peanut laddu, verkadalai ladoo, groundnut ladoo, ladoo recipe for diwali, healthy diwali sweets., diabetic sweets for diwali, easy sweets for beginers