

# Besan Ladoo (Sweet)

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Besan Ke Laddu are delightful, sweet balls that have a melt-in-the-mouth texture. Perfect for special occasions, or indulge your family any day. .

### INGREDIENTS:

-   
1 cup gram flour (Annapurna besan)
-   
1/2 cup ghee
-   
1/2 cup powdered sugar
-   
A pinch of cardamom powder
-   
Chopped nuts (optional)



## PREPARATION:

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Heat ghee in a pan and roast the Annapurna gram flour until fragrant.
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Add powdered sugar and cardamom powder. Mix well.
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Shape the mixture into small balls (ladoos) while it's still warm.
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Garnish with chopped nuts if desired.