

Suji Biscuit

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INGREDIENTS:

- 1/4 cup melted ghee
- 3/4 cup sugar
- 1 cup warm milk
- 2 cups Annapurna Suji
- 1/2 cup wheat flour
- 2 tbsp milk powder
- 2 pinches of salt
- 1/2 tsp cardamom powder
- 4 tbsp desiccated coconut



PREPARATION:

- Mix ghee, sugar, and warm milk in a bowl.
- Add Annapurna Suji, wheat flour, milk powder, salt, cardamom powder, and desiccated coconut. Mix well.
- Cover the dough and let it rest for 10 minutes.
- Shape small portions into biscuits and fry until golden.
- Enjoy these crispy suji biscuits!