










# Suji Biscuit






## Suji Biscuit

### 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:

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