

Healthy Diwali

Gajar Halwa Balls



Ingredients

- 1 tbsp butter
- ½ tsp ground cardamom
- 2 cups grated carrot
- ½ tsp grated ginger
- 2-3 tbsp sugar
- 4 tbsp coconut (plus extra for rolling)
- 2-3 tbsp grated almonds
- ¼ cup skim milk powder

Directions

1. Melt butter
2. Add cardamom and cook until fragrant
3. Add carrots and cook until soft
4. Add ginger
5. Add sugar, coconut and grated almonds
6. Continue to cook carrots for 3-5 minutes
7. Take off heat and add skim powder
8. Form 12 balls and roll in coconut

Best Wishes from

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