

Sweets/ kaaram	Recipe
<p>* Garnish: Always roast cashews to golden brown color in ghee by tossing often, switch off the gas. Add raisins later because raisins brown easily. % In payasam, add 1 tbsp sugar(max) per person for mild sweetness. ^ Boil the jaggery well and add boiled milk at the very end.</p>	
Paal payasam	Cook rice till soft and mash. Mix with boiled milk+cardamom+sugar. *Garnish Long route: cook rice in milk on open top for 30 minutes. Add sugar, cardamom after the rice is cooked. *Garnish
Aval/rava payasa	Fry thick poha/rava (1/4cup) in ghee and add to water (1 cup) +sugar+ boiled milk and bring to boil on low+ almond powder (optnl) +cardamom pwdr. * Don't over cook the poha.
Cashew-badam	<b>A2:</b> Soak 15 badams in hot water for 15 mins. Peel the skin and grind with dry roasted rice. Mix with milk and bring to boil, Add sugar, cardamom and saffron strands. <b>A1:</b> Soak and grind{badam(handful)+coconut(1/4L)+cashews(5)+rice(1/2 tsp)}. Once it starts to boil, add jaggery and bring to boil. Mix with cold milk and serve.
Gasa gasa payasaA1	Soak khus-khus(2 tbsp)+ rice(1 tsp) for 30 mins. Grind with coconut(1/4 s) and cashews. Bring the mixture to a boil, add jaggery powder, fried cashews. Mix with cold milk and serve.
Arisi- parupu payasa	Fry rice(2 tbsp)+moong dal(2 tbsp) +channadal(1 tsp) in ghee+ water and cook till soft. Add boiled milk+ boiled jaggery ( 5 tbsp) +cardamom+*Garnish
Kadala parupu payasa – A1	Soak channa dal(1) and cook for 2 whistles and drain water. ¾ jaggery +water +chaanadal, coconut grated, cardamom, roasted cashews and raisins. Add milk, but payasa has to be thick.
Thenga payasam- A1	Bring to boil{grind{coconut(1/2 L)+rice(soaked in water, 1 tbsp), cardamom}+water}+ after rolling boil, add jaggery, boil, then boiled milk(1/2 cup).
Paasiparupu payasa- A1	Pressure cook moong dal(1/2 cup), jaggery(3 tbsp) +water, milk,bring to boil+ cardamom, fried cashews. Add milk, but payasa has to be thick.
Appi(Appala karada) payasa – A1 (for 4 people)	Boil full fat milk (1 L) until it becomes ¾ its volume+cardamom+sugar(1/4 cup)+saffron. Firm dough{Chiroti Rava: maida::2:1 (1/4 cup T) +ghee(1 tsp)+salt(1 pinch)+water}. Roll out small poris immediately and fry them to light brown. Crush into small pieces, boil in hot water, strain& add it to the hot milk and boil on low for 5 mins). Add *. Let it sit for ~ 30 minutes or until the puris really absorb the milk and soften. Garnish with slivered almonds.
Semiya payasam	Cook the semiya(1/4 cup) in milk+ roasted cashews*, sugar and cardamom.
Sabbaki payasam	Soak the sabudhana for 3-4 hours and cook till soft and translucent. Mix milk, sugar, cardamom and*.
Dulche de leche payasam (kamala's C)	Keep two tbsp of sugar on a flat bottom pan and let it melt. Once it reaching a light shade of brown, add 2 tbsp of water. Bring to boil, 2 tbsp of rawa with milk(1/2 L) and mix the caramel in. Add fried cashews. Raks: Alternatively, pressure cook a tin of unopened condensed milk with water half its height. After the first whistle, keep on low and cook for 40 mins. Viola! Caramel is ready! Be careful! It is very hot!
*caramel turns bitter quickly. Once you reach the desired colour, add water to stop it from cooking further!	
Makhana payasam	Roast makhana(1 cup) in ghee until crispy. Powder 2/3 cup with cardamom and saffron. Mix with reduced milk(2 cups) + sugar(4 tbsp)+rest of the makhana.
Green papaya kheer- Arshi ☺	Grate the papaya(1 cup) and boil in water for 4 min. Let it cool and squeeze it out. Ghee+ papaya and fry for 4 min +Sugar 2 tbsp+ 4 cup of hot milk and stir continue

	+ 1 cup of powder milk+ 1 cup condensed milk. Boil until it thickens. Add cardamom and crushed nuts.
Paal halwa (Kamala's corner)	Mix {full cream milk (2 cups), sugar(3/4 cup), ghee(1/2 cup), rawa(1/4 cup)} in a heavy bottomed tawa and bring to boil. Keep stirring for 40 minutes until the halwa separates from the tawa. Add more ghee at the end if needed.
Kesari cooker (kannamma's blog)	Bring sugar(1 cup)+water (3 cups) to boil in a cooker. Simultaneously, fry rava(1 cup)+ cashews in 1/4 cup of ghee until you get the smell of roasted rawa. Once the sugar syrup comes to a boil, slowly add the rava and any fruits(like banana, pineapple, ripe papaya, mango, chikoo etc). Stir the mixture to get an even texture. Put the lid on the cooker with the whistle and turn off the gas. After 20 minutes, you should smell the kesari from the closed container. Open the cooker, add more ghee and keep mixing on low heat until it comes together.
Aval kesari	Dry roast aval(1 cup) until it is hot to touch and powder. Cook the aval powder in water(2.5 cups) and cook till all the water evaporates. Add one cup of sugar and keep stirring until it leaves the pan. Add cardamom+ roasted cashews. Serve hot, because it becomes chewy when it cools down.
Kalkandu pongal	Cook raw rice(1 cup) with full cream milk(1 cup), water(2 cups) in the Pr cooker for 10 mins medium heat. Watch out for the smell of cooked rice.Don't burn! Mash until there are individual grains. Add 3/4 - 1 cup sugar candy, 2 Tbsp ghee and more water and mix on low heat. Mix * +cardamom + edible camphor(1 pinch).*Prefer govind bhog rice or any non-aged rice (Parmal) for this recipe. Pongal thickens considerably after it cools down.
Sakkarai Pongal	Ghee+moong dal(1/2 cup)+raw rice(1 cup)+fry continuously till fragrant. Pressure cook it with 2 cups water and 2 cups boiled milk on low for 3 whistles. Mash well. Bring jaggery (1.5 cups) to a boil and add to the cooked dal+rice. Add ghee and mix until it no longer sticks to the vessel. Add cardamom and fried cashews. Feel free to skip the milk.
Godhumai rawa pongal	Fry in ghee green gram dal (1/4 cup) and wheat (1 cup) and pressure cook till soft. Add 1.5 cups jaggery and bring it to boil. Add to the cook dal+ cardamom and roasted cashews*.
Akkaravadaisal	Ghee+moong dal(2 tbsp)+raw rice(1/2 cup)+fry till fragrant. Pressure cook in a vessel with 1.5 cups milk for 2 whistles. Place a small plate in the container to prevent the milk from boiling over. Bring jaggery (1/2 cup) to a boil and add to the cooked dal+rice. Add ghee and mix until it no longer sticks to the vessel. Add pinch of edible camphor, saffron, cardamom and fried cashews.
Aval puttu (can also make with ragi powder)	Fry 1 cup of thick poha until it is hot to touch, switch off the gas. Add a tablespoon of ghee. Pulse in the mixer until you no longer see flat poha. Boil 1.25 water. Add little by little to the poha and mix, until it can absorb no more water.Keep it aside for 20 minutes and fluff with a fork. Make jaggery(1 cup) melt and form a urundai padam+ cardamom+ fluffed poha. Mix well and cook for only 2 mins. Keep covered for another 20 mins. Fluff again and add 1/4 coconut(M) scrapping and mix.
Paal adai pradaman-Bhaskar mama	Bring one litre whole fat milk with a handful of broken rice/ adai in a cooker on lowest heat for 1 hour until it thickens. It should never whistle, else all the milk will squirt out. Add 2 handfuls sugar, cardamom powder(1 tsp) and 2 tbsp of condensed milk after 30 minutes. Careful when you open the cooker! Top with fried cashews, ghee.
Boondi laddoo A1 and A2	Mix besan(1.5 cups) with water, baking soda(pinch), salt(pinch), haldi(pinch). Fry the boondi in the oil. Boondi's should not have a tail. Sugar(2.5 cups)+ water until more than one string, less than 2 string consistency. Add cardamom, roasted cashews and pinch of edible camphor. Very important: the boondis have to soft. Else it will not absorb the syrup.

Rava laddoo	Fry the rava(1 cup) in ghee for 5 mins, powder it in mixie along with sugar(1cup) & yalakki(cardamom). Op: Add toasted powdered coconut (1/4 cup) . Add melted ghee and sprinkle some warm milk with saffron to make laddoos.
In the recipe above, you can also substitute half the rava with powder of roasted poha. Feel free to add almond and walnut powder.	
In all the laddoo recipes, you can also substitute the jaggery with soaked and ground dates and figs! Just grind without water.	
Besan laddoo	Roast besan(2 cups) on low flame. Add ghee(1/2 cup) and cook until the besan leaves oil on the side. Mix with powdered sugar(1 cup), fried cashews+cardamom powder. Let it cool before making laddoos.
Bajra/ragi laddoo	Fry bajra/ragi flour(1 cup) on low heat for 4-5 minutes. Mix well with powdered jaggery (2/3 cup), cardamom (1 pinch) and add melted ghee (1/4 cup). Mix and make laddoos. Hot ghee makes the jaggery melt and hold its shape.
Maa laddoo	Powder pottukadalai(1 cup), sieve+ powdered sugar(1/2 cup), cardamom pwd, R.cashews+ hot ghee (1tsp at a time)
Moong/urad laddoo	Fry the moong(1 cup) without stopping and evenly roast till it is slight pink in color. Powder and sieve. Mix with powdered sugar(1 cup),roasted cashews and cardamom powder. Pour hot ghee and make laddoos.
Peanut laddoo	Fry the peanuts(1 cup) and pound it. Add jaggery(1/2 cup) and pulse it in the mixie. Make laddoos! Don't over grind.
Oats laddoo	Dry fry oats(1 cup) till pink. Powder it and mix with fried sesame seeds (1/4 cup). If you want to powder sesame seeds, don't over-do, else it will release oils. Add with jaggery(2/3 cup) and hot ghee. Make
Gondu laddoo (Nanditha G)	Fry gondu(1/4 cup) in ghee(1/4 cup) until it is all puffy. Grind fine. In the remaining ghee add jaggery (1/3 cup) and let it melt), add the gondu powder, almond powder (2 tbsp), cashew powder (2 tbsp), copra grated( 2 tbsp), sauth powder (1 tsp), khus-khus fried and powdered(1 tsp) and mix. Cool and make laddoos.
Nuts laddoo	Just grind pounded almonds, walnuts, cashews, pumpkin seeds and grated copra with dates(1/2 total volume of the nuts) in a mixie until it comes together. Make laddoos. Alternatinely, make urundai paagu with vellam(1/2 cup), add soaked and ground dates and raisin paste(1 cup), let it leave the sides of the pan and then add chopped nuts(1/2 cup). Roll into a cylinder on a butter paper, coat with toasted sesame and cut into discs.
Amaranth laddoo	Puff amaranth one tbsp at time. Don't brown the amaranth. For one cup of amaranth mix hand pound almonds(1/4 cup). Put ghee and jaggery (1/2 cup), water (2 tbsp) and bring to boil, mix the amaranth and make laddoos.
Aliv/halim laddoo (flavor with nutmeg)	Soak garden-cress seeds(3/4 cup) in water(1/2 cup) for 3 hours. Don't drain. Ghee(1 tbsp)+ halim+jaggery(1/2 cup), roasted suji(1/4 cup), mix well for 7-8 minutes until the jaggery completely melts. Add powdered almond(1/4 cup), kobri(1 tbsp), cashews (5) and keep mixing until it leaves the sides of the pan. Let it cool and make laddoos.
Hyagreeva middi (Amma1)	Cook kadale (chana) bele(1 cup) till very soft. Fry gasa gasa(2 tsp) for a minute (don't brown) and soak in water. Bring to boil jaggery(1.5 cups) with 2 tbsp of water, cooked channa dal, gasa-gasa and coconut grated(2 tbsp) and cook until it thickens. Add yalakki+ cashews and raisins fried in ghee. If the kadale bele is not cooked soft, it will become hard when the jaggery is added.
Kadubu Holige (Amma)	Hoorana (filling): Wash Channa dal (1cup) and bring it to boil. Skim the scum and cook until you can mash it with fingers. (Don't soak channa dal, else it absorbs too much water). Drain the water and pulse in the mixie until it looks like a powder. Bring 1cup jaggery with 1/4 cup water until it starts to foam well, add the dal,



	cardamom powder. Cook until it leaves the side of the pan. You should be able to roll it into a ball. Kanaka (covering) $\frac{3}{4}$ cup chirpti rava and $\frac{1}{2}$ cup of atta/maida, 2 tbsp sesame oil, a punch of salt and turmeric. Add water and knead into a soft dough (chiroti rava absorbs water with time). Rest for an hour. Make the covering ball smaller in size than the filling ball. Roll it out like you would make a paratha. Top with ghee! yum!
Kaai holige- Amma	Boil jaggery (1.5 cups) with $\frac{1}{4}$ cup water. Mix in fresh grated coconut (2 cups) and cardamom. Cook until it leaves the sides of the pan. Don't overcook. For rest of the procedure, refer to kadubu holige recipe.
Sakkare holige (Dhodavva) ☺	Dry fry rice flour( 2tbsp) and mix with powdered sugar( $\frac{3}{4}$ cup)+coconut(1 cup, only white parts)+melted ghee( 1tbsp). You should be able to make balls, if not, use a tbsp of milk to make unde.
Haalu holige-A1	Same as Appi payasa. Fry the pooris and dunk the whole puris in hot milk.
Khajur holige	Soak seedless dates(1 cup) for 30 mins, drain water and grind. Boil jaggery (2 tbsp) with water and add the date paste+coconut( $\frac{1}{4}$ cup)+cardamom. Cook until it leaves the side. Make the outer covering with maida( $\frac{1}{2}$ cup) +chiroti rave( $\frac{1}{3}$ cup) to make dough instead of maida(1 cup).
*Once the barfis stops sticking to the kadai, transfer to a ghee-ed plate & flatten. Cut once they are warm to touch & transfer when cold.	
Kaju Katli	Keep the cashews at room temperature for a day. Pulse them in the grinder, but don't grind, to get a smooth powder. It should not become wet or release oil. Bring sugar (1cup)+ little water to one string consistency. Add the powdered cashews and mix well. Knead once it is cool to touch and make barfis. Optional: cardamom & saffron.
Paal barfi – Dhanushkoti avva, Amma1, LA	Mix and let it thicken{small broken rava(1): ghee(1): milk(3)} +sugar(4). once the mixture starts to bubble, and makes sheet when you drop it with a ladle, grease a pan and pour the mixture. Make squares after it cools for 10 minutes. Separate the pieces after the burfi cools completely.
Coconut burfi	Grind scrapped coconut(1 cup) in the mixie with cardamom. Ghee+ cashews, roast. In the same kadai, make 1 string syrup with sugar(1 cup). Add coconut oil(1 tbsp)+ghee(2tbsp) and wait till the mixture comes together. Transfer to an oiled plate, flatten and cut the burfis once it cools down.
Chocolate burfi (Raji Thyagarajan)	Sieve {Milk powder 1cup, Cocoa $\frac{1}{2}$ cup}, chop the nuts. Sugar (1 cup), boiled with water until it comes to a ball consistency (urundai paagu). Add $\frac{1}{3}$ cup ghee, turn off gas. Add sieved milk powder and coco, flavourings (nuts) mix well and put on a greased pan when hot. Press with the backside of a spatula until it becomes shiny. Make cuts when hot, remove when cold. Don't put it in the refrigerator!
Chikki (Sangeetha's mom)	Pulse roasted groundnuts without skin(4 parts) in a mixie. Roasted dried coconut powder (2 parts). Make round paaka with jaggery(3 parts)+1 tsp of water. Switch off the stove, add the powdered groundnuts and coconut. Transfer to an oiled plate and flatten with an oiled belan. Make pieces with an oiled knife when hot. Yum!
7 cup cake – LA, RT, A1	Mix{Besan/rawa(1):ghee(1): coconut grates(1):milk(2):sugar(3)} without lumps and keep stirring on low heat until it leaves the sides of the pan. Takes a long while!
Mysore pak – Classic Amma	Keep 2 cups of melted ghee on the side. Dissolve 2 cups sugar in $\frac{1}{4}$ tbsp water and heat on low until sticky. Add sieved besan(1 cup), stir continuously without lumps adding one tbsp of ghee. After you have used one cup of ghee, add 1tbsp of any neutral flavored oil. Keep adding ghee and stirring until besan puffs up and leaves

	oils. By now it should also leave the sides of the pan. Transfer to an oil tin and cut suares after 5 mins. Optnl: sprinkle sugar!
Jebebi (DA) – Diwali in Boston ☺	Ferment for 16 hours{maida(1 cup)+haldi(2 pinches)+besan(2 tbsp)+water(0.75 to 1 cup)}. Add 2 tbsp of maida( if needed)+1/4 tsp of baking powder to make a flowing dosa batter. Make a 1 string sugar(1 cup) syrup with saffron on the side. Add some lemon juice to prevent crystallization of syrup. Fry jelabis till soft (not crispy) and dunk in the syrup hot(both) for 5 mins and remove and air dry.
Ashoka halwa (Amma)	1)Pressure cooker for 3 whistles and mash {Moong dal(1 cup)+ water(2.5cups) + 500ml milk reduced to 75% }+ Sugar(2 cups)+ 1 tsp maida fried with ghee. Keep adding ghee to the halwa until it leaves the sides+ cardamom.*
Gujia(somas)- Amma2, NM	Make a dough with maida(2 cups),rawa(1tbsp) and ghee. Filling: mawa(100 grams), cashews(1tbsp), raisins(1 tbsp),chironji(1 tbsp), coconut grated(2 tbsp), cardamom powder(1 tsp), powdered sugar(1/2 cup). Use a gujia mould, fill the dough, keep the stuffing in the center. Finish making all the gujias, let it dry for 10 minutes before frying. Drying helps the dough not open up while frying. Also don't over stuff the gujias.
Therattipal	Bring 1L milk to boil in a thick pan for 1 hour until it reduces to just malai, mix sugar(1 tbsp)/jaagery. If the milk is fragrant, don't add cardamom, otherwise one pinch of cardamom.
Jamun- DA	Syrup: 2 cups of sugar in 1/2 cup of water, boil until it becomes sticky. Add cardamom, saffron etc to the syrup. 1. Grate khoya(200 gms, 2 cups) and paneer(3/4 cup, 100 grams) and kneed very well. Add baking powder(1/2 tsp),milk(1 tbsp), rava(1 tbsp) and maida(3 tbsp) and mix, <b>but don't let the gluten form</b> . Make balls out of the dough and fry. The gulab jamuns will slightly expand in size, so plan accordingly. They will be soft, but harden after they cool down. Keep moving the gulab jamun while frying so they brown evenly. Dunk it in the syrup for 5-6 hours until they increase in size. 2. Milk powder (1 cup), maida(1/4 cup), ghee(1/2 tsp), salt(pinch), baking soda(pinch), dahi(1-2 tbsp). * All gulab jamun balls should be rolled smooth without cracks. The oil should not be too hot. When dipped into the oil, the jamuns should rise slowly. # Feel free to stuff the gulab jamuns with nuts.
Sweet potato/ potato jamun- DA	Pressure cook potato (1) till soft, peel and mash. Fry atta(2 tbsp) in ghee and mix with khoya(2 tbsp), salt(1 pinch) and powdered sugar(1 tsp). Fry and dunk in cardamom flavored sugar syrup.
Wheat halwa – Latha Athigai	Fry wheat flour(1 cup)+ghee(1/2cup) till fragrant. Bring to boil{jaggery powdered(3/4 cup)+water(1/4 cup)}, filter and add wheat flour, dry ginger powder, cardamom, fried cashews. Cook till it leaves the sides of the pan.
Badam halwa (Kamala's C)	Soak for an hour and grind with a little milk{almond( 1 cup, heaped)}+ sugar( 1 cup)+ghee(1 tbsp), mix and heat until the sugar melts and you get to ball consistency. Add cardamom , saffron milk and more ghee. Don't over cook.
Thirunalvali halwa(Diwali in 913 Washington st! ☺)	Soak wheat(1 cup) for 8 hrs and extract milk from grinding and filtering it for 3 times, ferment overnight. Add enough water to make 4 cups in total. Bring sugar(2.5 cups) to boil with water(1/2 cup).Make caramel* with 0.5 cup of sugar and mix with the rest of the sugar syrup. Once you see vigorous bubbles in the sugar syrup, add the wheat milk and cook on low for 45 minutes adding ghee(total 1 cup), 1 spoon at a time. Garnish with cashews. Ohsogood!
Wheat halwa (almost Thirunalveli)	Mix 1/4 cup of wheat flour with 1/4*5(1.25) cups of water with a pinch of salt. Op: let it ferment overnight. Make caramel* with 1/4 cup of white sugar. Bring to gentle boil the wheat flour mixture with 2 tbsp of oil. Add 1/2 sugar and the caramel, mix and let it thicken. Keep adding ghee and cooking until it leaves the pan. Garnish with cashews(R).

Bread halwa(adapted )	Powder bread(5-6) in amixie. Boil milk(2 cups) with sugar(1/2 cup), add the powdered bread. Keep adding ghee 1 tbsp at a time until the mixture cannot absorb more ghee+ cardamom. Op: Ground soaked {almond+cashews}.
Apple halwa (Kamala's corner) Diwali '18	Apple (3), peel, cut and soak it in water (to prevent browning). Drain the water and grind into a smooth paste. Fry cashews in ghee and keep aside. Add more ghee(3-4 tbsp) and the apple puree to the kadai and cook until water evaporates(10-15 mins). Add sugar(1.5 cups) and continue to stir until it leaves the sides. Add saffron soaked in milk for color and cardamom powder+ pinch of salt+fried cashews in the final stages of halwa becoming together.
Halbai A1	Soak rice(1 cup) for 2 hours, drain and grind it with coconut(1 cup) into a very fine paste. Bring jaggery(1 cup) with 2 tbsp of water to a boil. Add the paste, 2 pinches of salt and 2 tbsp of ghee and mix without lumps. It will turn glossy and eventually leave the sides of the pan. Transfer to an oiled plate and let it set before cutting into pieces.
Gulpa patte- Amma	Fry wheat flour(1 cup) in ghee(3 tbsp) in low heat until atta smells fragrant. Add powdered jaggery (1 cup), cardamom and fried cashews. Sprinkle some milk to help it come together.
Malpua (dasanna)	Make a pancake like batter and set aside for 30 mins {maida(1cup), crushed fennel seeds(1/2 tsp), cardamom(1/3 tsp), khoya/ milk powder(3 tbsp), fresh dahi(3 tbsp)}. Sugar syrup(just sticky consistency(1/2 string)) with 1/2 cup sugar and 1/4 cup water. Add 1/8 tsp of soda and make 3-4 malpuas on an iron skillet. Cook on both sides, dunk in warm sugar syrup for a minute and stack in a plate. Garnish with slivered almonds/pista.
Shahi tukda (Sanghamitra G)	Toast breads golden brown in ghee/ use toast. Mix condensed milk+cardamom +normal boiled milk and pour over the toast. Top with lots of nuts. Rest for 4-5 hours until the toast gets soggy.
Kummayam (Kamala's C)	Fry separately {split moong dal(1 cup), urad dal(2 tbsp), rice(4 tbsp)}, grind and sieve. Jaggery(2 cups)+water, bring to boil, add the powder and add more water and ghee (1/4 cup) and keep cooking till it leaves the sides of the vessel, transfer to a gheed plate, make squares. This recipe should take ~ 6 cups of water.
Parangikai halwa	Fry in ghee(4 tbsp){ grated yellow pumpkin (2 cups)}+milk (3/4cup), cook till all the milk is absorbed + powdered jaggery (3/4 cup) and cook for 10-15 mins. Add cardamom, raisins, roasted cashews, pumpkin seeds.
Papaya orange halwa (Kamala's)	Fully ripe papaya(half), sliced and blended. Measure(X cups), add 3/4 X of the volume of sugar and bring to boil, mix juice from oranges(2) and keep cooking until it leaves the sides+cardamom. *G
Gajar halwa- Raji mami	Peel and grate gajar(3). Fry in ghee(2 tbso) until it wilts and slow cook in full fat milk (1/2 litre). Add gur/ sugar (1/2 cup) and cook till it leaves sides of the pan. Add khoya(50 grams, op), cardamom, nuts and raisins.
Beetroot halwa – Vidya Sundar	Boil whole beetroot(1) and grate. Fry in ghee(2 tbsp) and add sugar (2 tbsp)and cook till it leaves the sides of the pan. Add cardamom, nuts and raisins.
Shrikhand (roomie)	Hang curd(1L) in a cloth for 4-5 hours until it drains completely. Mix with powdered{sugar(2-3tbsp), cardamom(1), pepper(5)}. Pista, rose petals is another combination to try!
Kasi halwa-Venkatesh Bhatt, Raks	Finely grate white pumpkin/petha(1 cup) and squeeze all the water out. Fry pumpkin in ghee(2tbsp) until it is fully cooked (add a little of the squeezed out water if needed). Add sugar(1/2 cup) and keep cooking in medium flame until it leaves the sides. Add cardamom and edible camphor. Garnish with fried cashews and slivered almonds. Add a pinch of salt at the end. One can also make <b>dhoodhi (sorakai) halwa</b> in this method.



Green gram okkarai (Kamala's C)	Fry yellow moong dal(1 cup) in ghee and pressure cook for 2 whistles. Fry in ghee rava(1/2 cup) until you get the smell, add rice flour(1/2 cup), coconut(1/4s) and keep frying for 4-5 mins on low. Add the cooked dal, jaggery(2 cups), ghee(1/2 cup total) and keep mixing until it leaves the pan. Add cardamom and fried cashews.
Adhirasam-Saroja Paati	Raw rice 1 cup, grated sholapur jaggery(3/4 cup). Soak raw rice in water for 2 hours and dry on a cloth. Powder, sieve and powder, repeat until all the rice is powdered fine. Make a paagu such that after it bubbles, it doesn't fully melt in a cup of water. Add the elaichi powder, rice powder little by little mixing on lowest heat. Stop adding rice flour when it comes together. Pour it into a container lined with sesame oil and rest for 2 hours. Make 2" discs and fry on oil in low heat for 2-3 minutes on each side. Flattened between two ladles to squeeze out the oil. If the dough is too soft, add 1-2 tsp of rice flour at a time and make a tighter dough and try!
Sakkarpare – Varada Bal (Diwali 2012), Raks <3	Mix until the sugar dissolves{ butter(1/4 cup), sugar(1/4 cup), hot water(1/4 cup), salt(pinch)} + cooking soda(pinch). Add maida/atta(2 /1.5 cups) and make it into a soft dough. Rest for 30 minutes. Knead well and make 1/4" thick rotis. Cut into tiny squares(expands when fried) and fry until light brown(color deepens once it cools down). Cook on low to ensure that the insides also get cooked.
Aval puttu (A1): Fry 1 cup of thick poha until it is hot to touch, switch off the gas. Add a tablespoon of ghee. Pulse in the mixer until you no longer see flat poha. Boil 1.25 water. Add little by little to the poha and mix, until it can absorb no more water. Keep it aside for 20 minutes and fluff with a fork. Make jaggery(1 cup) melt and form a urundai padam+ cardamom+ fluffed poha. Mix well and cook for only 2 mins. Keep covered for another 20 mins. Fluff again and add 1/4 coconut(M) scrapping and mix.	
Ragi puttu (Kamala's corner)	Sprinkle little water to{ ragi (1 cup)+ 2 pinches of salt}. If you hold the flour in your palm and press, it should be like a ball and put it back, it should fall loosely. Steam the flour in a bound cloth. Make sure that the steam <b>never</b> directly touches the flour. Ever! Mix with jaggery powder(1/3 cup), cardamom pwdr, coconut(1/3 cup)& cashews(r).
Bajji/ [Bonda]	Beat well {Besan(1/2 cup), rice flour(1/4 cup), red chilli powder, salt, hing}. Dip thinly sliced veggies like brinjal, chow-chow, onion, spinach, potato, herekayi(ridge-gourd, Chandra dodamma), appala, etc. in this batter and fry. [Boil aloo. Oil +mustard+ urad dhal+hing+ ginger+ grn chillies + onion, peas, carrot, boiled aloo+salt. Dip and fry.]
Pattanam pakoda (16 nos)	Mix well: 1 tsp of melted ghee+ 2 pinches of soda. Add to this rice flour(1/2 cup), pottukadalai mavu(1/2 cup), besan(1/2 cup), hing, salt, red chilli pwdr, onion, grn chillies, curry lvs, coriander, grated ginger. Make balls & fry.
Urad dal bonda	yields 15; soak 1 cup urad dhal, 1tsp raw rice for 4 hours, drain in a strainer completely, grind smooth with {salt, hing, green chillies 4, ginger(1"dia, 1" long) and curry leaves(2 springs) } or { salt, hing, curry leaves, ginger and pepper} preferably without water or very little water. The batter should not be too run, neither should be too dry.
Thayir vadai	Don't brown the urad vadai while frying. Beat the curd with hing(2 pinches), salt and add ogarane {sesame oil, mustard+ curry leaves+green chillies+grated ginger}. Dunk the vadai in hot water for not more than 2-3 minutes, else it will become too soggy. Squeeze the water and transfer to the beaten curd +grated carrot+coriander leaves.
Ram laddoo (Hebbar)	Grind{ overnight/4-5 hours{Yellow moong dal (3/4 cup)+ channa dal(1/4 cup) },ginger(1") +hing+ blk pepper (1tsp) + jeera (1/2 tsp)+ grn chillies(2)}}+salt. Beat and fry! Sprinkle chaat masala, radish (fg), coriander +chutneys.

Mysore bonda(8) with kara chutney-Venkatesh Bhat	Thick Batter{ greenchillies(1)+ ginger(1/4" g), black pepper(1/4 tsp coarse), curry leaves, jeera, maida(1/2 cup)+ rice flour(2tbsp)+salt+hing+sour curd(1/3 cup)+cooking soda(1 pinch)}. Beat the batter and let it set for 10 mins. Grind{Onion(1)+ grated coconut(1/8 M)+ tamarind+red chillies(2) and some jaggery+salt}. Tadka: oil+ red chillies (broken), mustard (wait until it splutters), urad dal(wait till it is golden) and cut curry leaves.
Pakoda (Neha C)	Finely chop onions/ grated lauki in long slices, mix with salt and besan and keep it aside until it becomes moist. Add turmeric, ajwain, green chillies, red chillies, hing, coriander leaves and mix well. Fry in medium hot oil.
Thavala (mini) adai (subbu)	Finely powder{raw rice(1 cup), toor dal(1/4 cup), black pepper(1 tsp)}, Oil+mustard+curry leaves+green chillies+grated coconut+water(2 cups), bring to boil. Add the powder and cook until it leaves the sides. Make patties with hole in the center and pan fry till crispy. Serve with chutney.
*With all the savories below, make sure all ingredients are fine(sieve if you are not sure) and fry as soon as you mix the dough. The dough should be smooth. Keep the dough covered in a wet cloth to prevent it from drying out. Also, rested dough makes darker murukku. Don't rest it! Too much fat(oil/ butter) will make the murukku disintegrate in oil. While using the njazhi, make the dough not too hard, so that it flows smoothly. Else, murrucus will break! Cook both the sides till the 'Shhh' sound ceases and murukku turn golden.	
Murukku	A2- Fry urad flour(0.5 cups) until it is hot to touch. Tight dough{rice flour(4 cups)+ fried urad flour+ jeera/sesame (1 tsp), butter (6 tbsp), hing+salt} and make murukku immediately. Dhanushkoti Avva/A1- sieve{riceflour: pottukadalai flour::3:1. } butter(2 tsp), omam/ jeera, hing.
Thattai/ Nippattu- A2	Tight dough{Riceflour(2cups), roasted urad flour(1/8 cup), soaked channadal(1 tbsp), butter(1 tbsp), salt, red chilli powder}.Make balls and press it thin with the back of a davara on a <b>cloth</b> and poke holes with a fork before frying.
Peanut thattai	Sub urad flour with pottukadalai flour(1/4 cup)+sesame seeds, coarsely ground peanuts(2 tbsp) in the recipe above.
Pottu kadalai murukku-Raks	Sieve{rice flour(1.25 cups), pottukadalai powder(0.25 cups)} and make a smooth dough with {omam/sesame (crushed), salt dissolved in water, hing and hot oil(1 Tbsp)*}. Use thenguzhal thattu and make the murukku.
Peanut murukku-Raks, subbu	Powder and grind skinned, roasted peanut(1/4 to 1/2 cup) into a fine paste with the least the least amount of water. Knead to make a smooth dough {rice flour(1cup), red chilli powder(1 tsp), asafetida(1/8 <sup>th</sup> tsp), ajwain/sesame(1 tsp), salt, butter(1 tsp) and groundnut paste}. Use thengulal/ magizhampoo plate in the press.
Kaaraboondi	Seive and make a flowing batter{Besan(1 cup), rice flour(1/2 cup), cooking soda(pinch), salt} by adding water little by little. Too much water will make the boondis with tails and too less water will make the boondis too dry. Take a slotted spoon and pour the batter over it such that boondis fall directly into the oil. Roast in ghee{ground nuts, cashews, curry leaves}+ chilli powder/ pepper powder , add to the fried boondis and mix evenly.
Thengulal	Make a dough {rice flour(2 cups), urad dal flour(1/4 cup), butter (melted)+oil(3 tbsp), asafoetida, jeera(1tsp),salt} .*
Kaara chev-Raks	Sieve {besan(1 cup) +rice flour(3/4 cup)} and make a dough with {melted butter(2 tbsp)+ crushed pepper(2 tsp) and jeera(2 tsp), salt, turmeric and asafetida(1/8 tsp)}. Use thenguzhal plate to make kaara chev.
Bhujia/ omapodi	1.Aloo(Raks): Grind to a fine powder {omam(1 tsp), black pepper(1/2 tsp)} and grind with {cooked potato(1)+ mint leaves( 2 tbsp), lemon juice(1 tsp), salt} +hing+turmeric(1/4 tsp)+ red chilli powder (1 tsp)+ chaat masala (pinch) and mix



	<p>with besan (1 cup), rice flour (1/4 cup) to make a tight dough. Use omapodi plate and fry in medium hot oil. Do not layer more than one as it will not turn crispy. Once bubble reduces, flip and cook for 1/2 minute.</p> <p>2. Omapodi: Skip potato, mint and chaat in Aloo bhujia. Add 2 tbsp of hot oil/butter+extra rice flour(1/2 cup)</p>
Mixture- A2	<p>Make omapodi, kara boondi, fry in oil {poha, peanuts, cashews} and mix with pottukadalai. Season with powdered {dry fry{red chillies(10), curry leaves(20)}}, hing and salt. Amma 2 also adds spicy biscuits { Mix maida(1/2 cup), salt(pinch), ajwain+hot oil to make a smooth dough. Roll out thin chappatis, cut diamonds and fry them. }Yum!</p>
Huli thengulu	<p>Mix {rice flour(1 cup), hing, salt, red chilli powder} and add soured curd little by little to make a stiff dough.</p>
Ribbon pakkoda	<p>1) Amma1: besan (2): rice flour(3/4): butter(1/4 cup): hing (1 pinch):red chilli powder+ turmeric(1/2 tsp): salt</p> <p>2) Amma2: Besan:riceflour::2:1.25, hing, salt, butter(2 tbsp for 3.25 cups of flour), chilli powder.</p> <p>3) Raks: besan (1): riceflour (1): butter(3 TBSP): hing (1 pinch):pepper power(1/2 tsp): salt</p> <p>4) Padma athai: Besan:riceflour::1:2, hing, salt, butter(2 tbsp for 3.25 cups of flour), chilli powder.</p>
Puzhungal arisi murukku -Raks	<p>Soak for 3 hours and grind smooth with very little water parboiled rice (2 cups) +red chillies(3) and mix with ellu( 1 tsp), pottukadalai podi(1/2 cup), ajwain(1/2 tsp), asafetida, salt, hot oil (1.5 tbsp) and make a smooth batter. Make murukku! Reduce the quantity of pottukadalai podi to 1/4 cup to make thattai using the same recipe.</p>
Kai murukku – A2	<p>Soak rice(1 cup) for 1 hour and dry it in a towel for 10 minutes. The rice should not be very dry not wet. Powder in a mixie, sieve and repeat. Mix with 1 tbsp butter, jeera, hing, salt and make a dough. Suttify the murukku! Good luck!</p>