Written by Friends' Contribution



Ingredients

| Quantity | Measure | Ingredients | Description |
|----------|----------|-----------------------|--------------|
| 0.5 | Kilogram | Dalda (Vegetable Ghee |) |
| 0.5 | Kilogram | Dates | |
| 4 | Nos | Eggs | |
| 0.5 | Kilogram | Flour, Wheat - (Atta) | |
| А | Little | Soda bi-carbonate | |
| 0.5 | Kilogram | Sugar | |
| А | Little | Vanilla Essence | or other ess |
| 2 | Teacup | Water | |

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Method

Clean the dates, remove the seeds and cut fine. Boil half kilo sugar with two cups of water and add the dates to it. Boil for a while. Leave this aside for four hours, it has cooled. Then add little less than half kilogram of any vegetable shortening, and mix well with the hand so as to mash the dates. Beat the eggs and add to the mixture. Add half kilogram flour mixed with soda bi carb gradually. Mix well add essence and bake.