

### Ingredients

| Quantity: | Measure:    | Ingredients:         | Description:                |
|-----------|-------------|----------------------|-----------------------------|
| 1         | Teacup      | Flour, All Purpose   | Dough preparation           |
| 1, 1/2    | Teacup      | Ghee                 | Dough preparation           |
|           | As Required | Salt                 | to taste, Dough preparation |
| 1/4       | Teacup      | Milk                 | Dough preparation           |
| 250       | Grams       | Dates                | remove seeds and            |
| 2         | Teaspoon    | Kuskus - poppy seeds | ground- Filling             |
| 6         | Nos         | Cardamoms            | skin, and powder            |
| 1/4       | Teacup      | Coconut Desiccated   | - Filling                   |
| 1/2       | Teacup      | Sugar, White         | - Filling                   |
| 1         | Teacup      | Cooking Oil          | for frying                  |

### Method

# Take a bowl, add flour in it and add ghee of 1 cup in it. Add salt and milk in the flour. Mix it with your hands to make dough. Knead the dough for about 15 minutes to make it soft. Make small balls of dough, cover them and keep them aside.

# Take a bowl, add ground dates, poppy seeds, green cardamom powder, desiccated coconut and sugar in it. Mix all these ingredients to make a smooth mixture.

# Take balls of dough and roll them in circular shape. Now place the date mixture on one side of it. Then fold the other side to make its shape like a semi circle. Seal the ends and cut with the cutter.

# Take a kadai, place it over heat. Heat ghee in it and fry them in hot ghee until they turn golden brown in color. Take them out from kadai and serve them as sweet snacks with tea.

