

**Ingredients**

| Quantity   | Measure    | Ingredients           | Description |
|------------|------------|-----------------------|-------------|
| 1/4        | Teaspoon   | Cardamom Powder       | For Filling |
| 1/4        | Teaspoon   | Cinnamon Powder       | For Filling |
| 1          | Tablespoon | Corn Flour            | For Cover   |
| 250        | Grammes    | Flour, Wheat - (Atta) | For Cover   |
| Sufficient |            | Ghee                  | For Deep Fr |
| 30         | Grammes    | Ghee                  | For Cover   |
| 1 big      | Pinch      | Kesar/Saffron         | For Syrup   |
| 200        | Grammes    | Mawa (Khoya)          | For Filling |
| 50         | Grammes    | Milk Powder           | For Filling |
| 1/4        | Teaspoon   | Nutmeg powder         | For Filling |
| 250        | Grammes    | Sugar                 | For Syrup   |
| 1          | Teacup     | Water                 | For Syrup   |

**Method**

- 1.Mix ingredients for filling. The mixture should be soft and crumbly.
- 2.Mix ingredients for cover. Using water knead to a pliable dough.
- 3.Cover with a wet cloth. Keep aside
- 4.Boil sugar and water adding a tbsp. of milk to clear the syrup.
- 5.Boil till the syrup is slightly sticky between the fingers.
- 6.Strain. Crush and add the saffron. Keep aside.
- 7.Make 15 to 16 flattish balls of the mixture.
- 8.Divide dough also into 15 to 16 parts.
- 9.Roll one part into a puri, place one mixture ball in the center.
- 10.Pull up all the sides to seal the mixture and press in center.

11. Make 5 to 6 such kachoris, heat ghee and fry on low flame till light brown, turning once.
12. Repeat for remaining kachoris.
13. When slightly cool, make a hole in the center of each (approx. 2cm. diameter).
14. Pour about half tbsp. of syrup and roll Kachori around to let the syrup spread.
15. Allow to stand for half hour before serving. Note: The unsweetened kachoris may be stored without refrigeration for one week and sweetened as required.