## Ingredients

Quantity:	Measure:	Ingredients:	Description
1/2	Kilogram	Beaten Rice (Pawwa)	For Kheer p
1	Teaspoon	Cardamom Powder	For Kheer p
200	Grammes	Jaggery	For Kheer p
1	Liter	Milk	For Kheer p

## Method:

Dilute half liter of milk in half liter of water and cook the beaten rice in it stirring occasionally so that it does not form lumps.

Scrape jaggery and add to it with the cardamom powder. When the beaten rice is cooked, add the other half liter of milk and bring it to a boil. Taste it and add some salt to taste if you feel like it.