

Dry Fruit Punchmeva Laddu Recipe

Ingredients

- Broken cashew nut: 1 kg
- Almond: 300 gm
- Walnut (Akhrot): 300 gm
- Pista: 200 gm
- Glucondi: 200 gm
- Kesar: 5 gm
- Raisins: 200 gm
- Sugar: 600 gm



Instructions

- Soak the cashew and make paste of it
- Add sugar and cook in the kadai for 15 minutes till it gets a smooth texture
- Keep it aside until cool
- Cut almonds into quarter
- Mix all the ingredients well and make balls shape laddu