<u>Diwali Sweets</u>

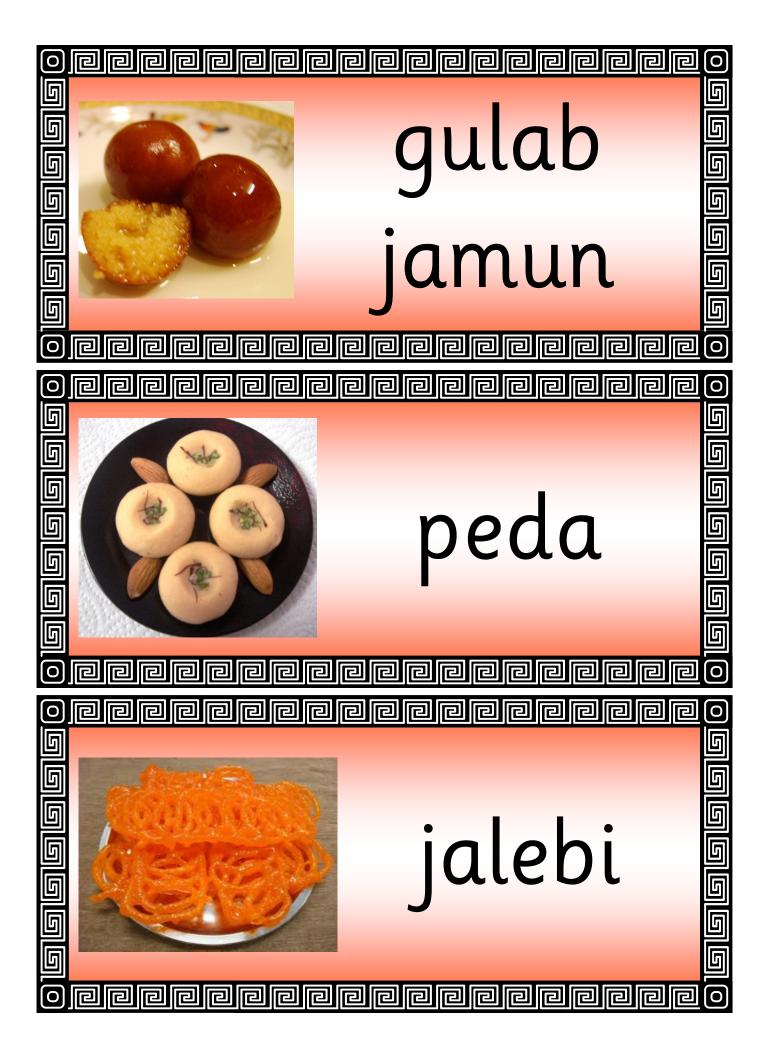
Diwali is a wonderful festival, with lights, gifts, crackers and sweets.

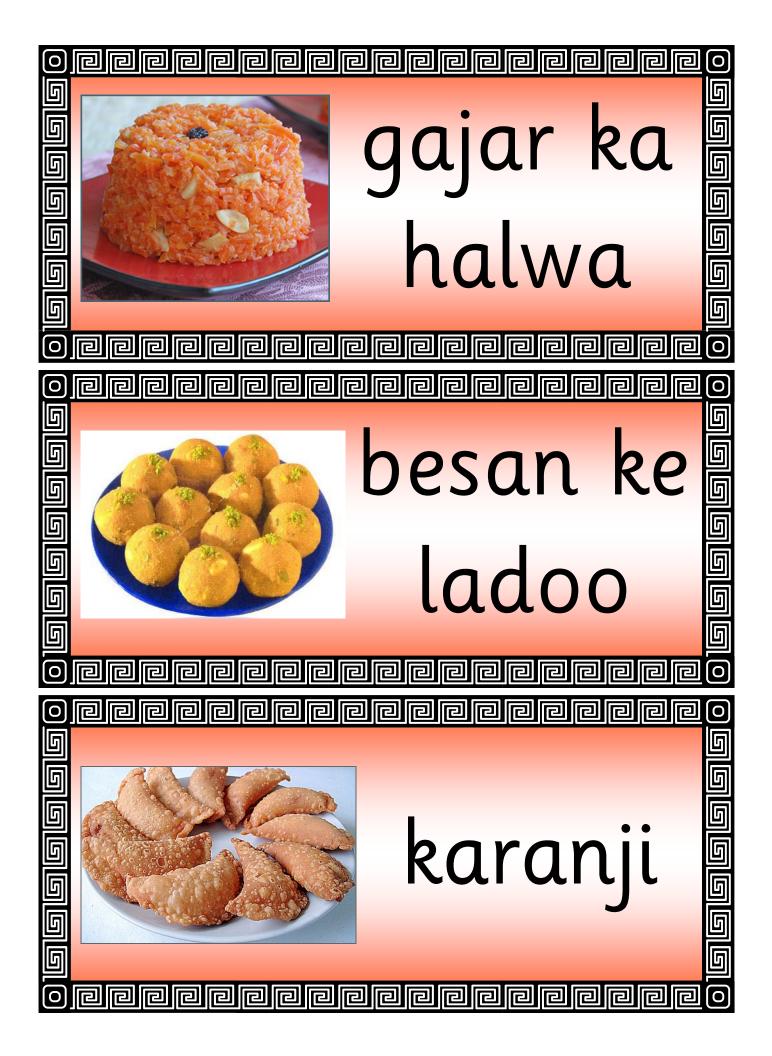
Days before Diwali, families start preparing traditional delicacies. It is the custom to exchange sweets with friends and neighbours.

The list of Diwali sweets is endless but some of the most popular are Gulab Jamun, Gajar Ka Halwa, Besan Ke Ladoo, Karanji and Jalebis.

Here are just a few pictures of the many delicious sweets you might find at a Diwali celebration!

You might like to try making some Diwali sweets. There's a recipe for you to try at the end.







Recipe for Besan Ke Ladoo

Ingredients

- 4 cups Gram Flour
- . 1 cup Pure Ghee
- · 2 cups Sugar
- 1 tsp Powdered Cardamom
- 1/2 cup chopped Almonds and raisins

Method

- · Heat the ghee in a pan
- Add the gram flour and fry it on a low heat stirring continuously till brown.

- Once it has browned, let it cool.
- · Add chopped almonds and raisins
- Shape into balls and serve.