

Gulab Jamun – Indian Syrup-Soaked Donut Holes

Yield: 4 min
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/traditional-indian-gulab-jamun-recipe>

Ingredients:

- 2 cups powdered milk
- 1/2 cup all purpose flour
- 1/4 cup ghee clarified butter
- 1/2 cup milk room temperature
- 1/2 teaspoon baking soda
- vegetable oil for frying
- 3 cups water
- 1 1/2 cups sugar
- 1/2 teaspoon ground cardamom

Nutrition:

1. Calories: 820 calories
2. Carbohydrate: 114 grams
3. Cholesterol: 65 milligrams
4. Fat: 33 grams
5. Fiber: 1 grams
6. Protein: 20 grams
7. SaturatedFat: 12 grams
8. Sodium: 430 milligrams
9. Sugar: 101 grams

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