

# Gujiya or pedekiya or stuffed sweet Indian pastry

Yield: 4 min  
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/cake-flour-recipe-indian>

## Ingredients:

- 2 cups refined flour
- cold water as required
- 4 tablespoons milk
- clarified butter Ghee – 6 tsp
- 1 cup khoya
- 1 tablespoon cashewnuts
- 1 tablespoon almonds
- 1/2 tablespoon raisins
- sugar powder – 1/2 cup or as required
- 1 teaspoon cardamom powder
- 1 tablespoon clarified butter
- oil White, for frying

## Nutrition:

1. Calories: 400 calories
2. Carbohydrate: 57 grams
3. Cholesterol: 15 milligrams
4. Fat: 15 grams
5. Fiber: 3 grams
6. Protein: 8 grams
7. SaturatedFat: 4.5 grams
8. Sodium: 15 milligrams
9. Sugar: 7 grams

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