

Trini Kurma

Yield: 4 min
Total Time: 52 min

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

Ingredients:

- 240 grams flour 2 cups
- 2 tablespoons unsalted butter cold
- 1/2 teaspoon kosher salt
- 1 cup evaporated milk
- 1/2 tablespoon fresh ginger grated, optional*
- 1 cup extra light olive oil
- 1 1/2 cups sugar
- 1/2 cup water
- 1 cinnamon stick
- 2 slices fresh ginger

Nutrition:

1. Calories: 1120 calories
2. Carbohydrate: 127 grams
3. Cholesterol: 35 milligrams
4. Fat: 65 grams
5. Fiber: 2 grams
6. Protein: 11 grams
7. SaturatedFat: 14 grams
8. Sodium: 370 milligrams
9. Sugar: 75 grams

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