

Sooji Halwa Cake

Yield: 7 min
Total Time: 27 min

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

Ingredients:

- 1 cup sooji semolina
- 1/2 cup wheat flour atta, whole, + extra for dusting the cake pan
- 1/2 cup ghee + extra for greasing pan
- 2 tablespoons milk warm
- 8 green cardamom pods pounded and skin discarded
- 2 saffron strands generous pinches
- 1 cup curd thick, not too sour
- 3/4 cup powdered sugar
- 1/2 teaspoon baking soda
- 1 1/4 teaspoons baking powder
- flaked almonds Handful of chopped/, and/or cashews

Nutrition:

1. Calories: 370 calories
2. Carbohydrate: 47 grams
3. Cholesterol: 15 milligrams
4. Fat: 18 grams
5. Fiber: 5 grams
6. Protein: 8 grams
7. SaturatedFat: 2.5 grams
8. Sodium: 280 milligrams
9. Sugar: 14 grams

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