

Indian Fried Dough | Jalebi

Yield: 14 min
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/yeast-indian-fry-bread-recipe>

Ingredients:

- 1 cup all purpose flour labeled maida in Indian stores
- 1 teaspoon gram flour besan, optional
- 1/2 teaspoon yeast
- 1/2 teaspoon granulated sugar
- 1/2 teaspoon vegetable oil mild, plus more for frying
- 1 cup lukewarm water
- 3 drops Orange or yellow food coloring, optional
- 1 cup granulated sugar
- 1 cup water
- 1 pinch ground cardamom
- saffron threads Pinch crushed
- 2 teaspoons fresh lemon juice

Nutrition:

1. Calories: 100 calories
2. Carbohydrate: 22 grams
3. Protein: 1 grams
4. Sugar: 15 grams

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