

Gulab Jamun

Yield: 20 min
Total Time: 50 min

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

Ingredients:

- 1 cup dry milk powder
- 3 tablespoons all-purpose flour
- 2 tablespoons ghee clarified butter, melted
- 1/2 teaspoon baking powder
- 1/2 cup milk warm
- 1 tablespoon chopped almonds optional
- 1 tablespoon pistachio nuts chopped, optional
- 1 tablespoon golden raisins optional
- 1 pinch ground cardamom
- 1 quart vegetable oil for deep frying
- 1 1/4 cups white sugar
- 7 fluid ounces water
- 1 teaspoon rose water
- 1 pinch ground cardamom

Nutrition:

1. Calories: 490 calories
2. Carbohydrate: 17 grams
3. Cholesterol: 5 milligrams
4. Fat: 47 grams
5. Protein: 2 grams
6. SaturatedFat: 4.5 grams
7. Sodium: 40 milligrams
8. Sugar: 16 grams
9. TransFat: 1.5 grams

Thank you for visiting our website. Hope you enjoy Gulab Jamun above. You can see more 16 indian jamun recipe Unleash your inner chef! to get more great cooking ideas.