

Home-made Chocolate

Ingredients:

- Sugar
- **Amulya Dairy Whitener**
- Cocoa powder
- Amul Butter
- Dry fruits

Method:

- Take equal quantities of Sugar, **Amulya Dairy Whitener** and cocoa powder.
- Sieve **Amulya Dairy Whitener** and cocoa powder together.
- Spread Amul Butter on a low bottom plate and keep it aside.
- In a frying pan, add little water to sugar and heat until it melts.
- Add the mixture of **Amulya Dairy Whitener** and cocoa powder and mix well.
- Add a little amount of Amul Butter to the above for flavour.
- Once the mixture blends well, remove from heat.
- Spread it on the butter coated low bottom plate.
- Add nuts on the spread mixture and let it cool for a while.
- Place it in the freezer of the refrigerator until it becomes hard.
- This is a very simple recipe and can be prepared in less than half an hour.
- This can also be stored for a long period of time.

Shakkar Para

Ingredients:

- 1 1/2 cups whole wheat flour (gehun ka atta)
- 1/4 cup sugar
- 2 tbsp **Amulya Dairy Whitener**
- 2 tbsp ghee
- 1 pinch salt
- Ghee or oil for deep frying

Method:

- Sieve the flour and salt together.
- In a pan, combine sugar, **Amulya Dairy Whitener** mixed with 1/4 cup water and ghee and bring to a boil. Allow the sugar to dissolve and cool completely.
- Add this to the flour mixture, a little at a time.
- Knead into a firm dough.
- Divide it into 2 equal portions and roll out each portion into 2 squares that are 6mm, (1/4") thick.
- Prick the surface with a fork at regular intervals.
- Cut into 25mm, (1") diamond shaped pieces and allow to dry out for at least 30 minutes.
- Deep fry in hot oil over a medium flame (so that they cook on the inside also).
- Drain on absorbent paper. Cool completely and store in an air-tight container.