

Peach Halwa

Ingredients:

- 2 cups peaches, peeled and finely chopped
- 1/4 cup **Sagar Skimmed Milk Powder**
- 2 tbsp sugar
- 1/4 tsp nutmeg powder (jaiphal)
- 1/4 tsp cardamom seeds
- A few saffron strands
- 2 tsp ghee

Method:

- Melt the ghee in a kadhai, add the peaches and stir over a slow flame till they are soft (about 5 - 7 minutes).
- Sprinkle the **Sagar Skimmed Milk Powder**, sugar and stir continuously on a low flame till the mixture leaves the sides of the kadhai.
- Remove from the fire, add the nutmeg powder and mix well.
- Garnish with the cardamom seeds and saffron.
- Serve hot.

Chocolate Fudge Cake

Ingredients:

For the cake:

- 1 cup plain flour (maida)
- 1/4 cup cocoa powder
- 3/4 cup powdered sugar
- 1/2 tsp soda bi-carb
- 1/2 tsp baking powder
- 6 tbsp curds
- 5 tbsp **Sagar Skimmed Milk Powder**
- 5 tbsp melted butter
- 1/2 cup chopped walnuts
- 1/2 tsp vanilla essence
- Grease the baking tray
- Walnuts for decoration

For the icing:

- 1/2 cup icing sugar
- 4 tbsp cocoa powder
- 3 - 4 tbsp water

Method:

- Preheat the oven to 180°C (355°F).
- Grease a baking tray with butter, keep aside.
- Mix all the cake ingredients in a mixing bowl using a wooden spoon. Make sure there are no lumps.
- Pour this mixture into the greased baking tray of 150mm. (6") diameter.
- Place the tray in the oven and bake for 20 - 25 minutes.
- Remove the tray from the oven and cool the cake on a wire rack.
- To make the icing, mix the icing sugar and cocoa powder together and add water to make a thick paste.
- Pour over the cooled cake. Decorate with walnuts.
- Make the icing after the cake has cooled as the icing hardens quickly.