



_ D E S S E R T

Peanut Chikki

 1 hour

 1

Ingredients

Peanuts (500 gm)

Jaggery (500 gm)

2-3 small spoon ghee (as per taste)

One small spoon water

Cook Process

First roast the peanuts for 15 min on low flame and keep aside,
Put one spoon of water in bowl put caludorn on low flame and put 500 gm
jaggery in it, wait until it completely melts (upto 20 min).

Put the roasted peanuts in melted jaggery and mix it (stirring)

Take on plan dish apply small layer of ghee then put made jaggery peanuts mix
over plate 1 cm layer keep it for cooling upto 1 hr at room temperature....after
completing of 1 hr this peanuts Chiklis will easily remove from plan dish this will
be ready peanuts Chiklis for you.