**Suji Jilebi**

Ingredients:

Sugar – 1 cup

Water – 2 cup

Cardamom (Elach) – 2 to 3 nos

Sooji (Semolina) – 1 cup

Cow milk liquid – 1 Cup

Salt – ½ teaspoon

Ghee –1 teaspoon

Milk powder – 1 teaspoon

Cardamom (Elach) powder – ¼ teaspoon

Direction:

Boil the water with sugar and cardamom to make syrup.

**For Jelibi dough**: Boiled the cow milk and keep it for some time to cold. Again make it little hot and mix salt and Sooji. Stir it properly and make it little cold then mix milk powder, ghee, cardamom power.

Take a little portion from the dough and make the jilebi shape.

Now fry it in hot oil until it becomes little brown. Then the fried jilebi put in the syrup for 5 minute.

(The upper coat will be crispy and inside will be soft.)

Mariam Khatun