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‘ A Bachelor’s Mithai ’

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Ingredients:

2-3 tablespoons hot water
2 tablespoons butter
1 generous pinch of saffron
1 generous teaspoon of ground cardamom
14 oz blanched almonds or cashews, coarsely ground (in a food processor)
14 oz sweetened condensed fat free milk

Directions:

- 1) Preheat your oven to 375 degrees
- 2) Spread 1/2 tablespoon butter on a flat baking dish.
- 3) In a small bowl, mix hot water, saffron and cardamom. Cover and set aside to let flavors steep and infuse.
- 4) Using a food processor, coarsely grind the nuts. Be careful and use a pulsing or on / off technique so as to not to turn the nuts into a paste (We don't want peanut butter!)
- 5) In a mixing bowl, combine the ground nuts, condensed milk and 1 1/2 tablespoon of butter.
- 6) Add the water / saffron / cardamom mixture into the big bowl; stir in completely to blend.
- 7) Divide the mixture and pour into the baking dish, do not have the mixture more than 2 1/2 to 3 inches deep.
- 8) Bake approximately 20–30 minutes, until the mixture solidifies and has developed a beige colored crust.
- 9) Remove from oven and let cool on a cooling rack, uncovered, until it sets. Let cool completely –otherwise, it will not set. Once cooled and set, cut and serve.
- 10) Store in a dry airtight container. Refrigerate if keeping for more than 24 hours.