



Ingredients for Motladdu

- Maida ☐ 2 cups
- Ghee ☐ 50 g [melted]
- Sugar ☐ 1/2 cup
- Water ☐ 1/2 cup
- Cardamom ☐ 4 pods crushed [optional]

Step 1 - Making Dough



- ☐ Get 2 cups of plain flour/maida in a bowl.



- ☐ Add 50g of melted ghee, crumble it and mix well.



- ☐ Pour required water to make dough smooth.



- ☐ Once the dough is ready, let it rest for 10 minutes.



- ☐ Make small sized balls out of it. Take one ball and dust it with flour.



- ☐ Roll it as a thin sheet. Cut into four pieces and fold the sheet with jagged edges to shape as shown in the video. Repeat the process for the entire dough.



- ☐ Take a plate with dusted flour to avoid sticking and place all the twisted pieces in it for frying in the next step.

Step 2 - Making Motladdu



- ☐ Heat oil for frying. Drop one by one in hot oil.



- ☐ Keep the flame with medium heat.



- ☐ Fry till it gets light golden brown.



- ☐ It's ready to mix with sugar syrup. Either You can serve as it is or add sugar to it.



- ☐ Take a pan and put 1/2 cup of sugar. You can take more depending on your sweet preference.



- ☐ Pour 1/2 cup of water into it.



- ☐ Optionally, you can put four crushed pods of cardamom.



- ☐ Keep the flame with medium heat and cook till it turns into string consistency.



- ☐ Turn off the flame and pour this sugar syrup into the prepared Motladdu.



- ☐ Sprinkle some rice flour over it.



- ☐ Mix well by tapping the container. You'd get 50-55 yields for this ingredient.



- ☐ Now, sweet-flavored Motladdu is ready to enjoy!



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