



Ingredients

3 cups (300 g) milk powder
1 & 1/2 cups sugar
2 & 1/2 tbsp cocoa powder
100 g butter
1/4 tsp vanilla essence
1/2 cup water
8-10 cashewnuts, chopped
5-6 almonds, chopped
10-20 raisins

Nutrients

Approx. calories per serving: 100 kcal

Procedure

Sieve the cocoa powder and milk powder together and mix well. Place the sugar and water in a 20 cm Tall unit or any suitable Healux unit and boil it until it gets a one-string consistency. Remove from the stove and add the butter to this syrup. Mix well until the butter completely melts.

Add the vanilla essence, milk and cocoa powder mixture. Stir well. Add nuts and stir. Pour this mixture into a greased tray and allow it to cool for one hour. Cut into squares or any desired shape after it cools.