

Homemade Shakarpara

This delightful Indian sweet snack is the perfect way to celebrate the Festival of Lights. With just a few simple ingredients and my easy-to-follow steps, you'll be making this festive treat in no time.

Ingredients

1 cup sunflower oil
50ml water
50ml whole milk
80g unsalted butter, cubed
80g golden caster sugar
1 tsp ground cardamom
250g plain flour
30g fine semolina

Method

- Add the water, milk, butter, sugar, and ground cardamom to a hot pan. Stir gently.
- Turn off the heat once the butter and sugar have melted. Let it sit for 5 minutes.
- Place the flour and semolina in a large bowl and add the melted butter mixture. Mix with your hands to form a dough.
- Transfer the dough to your worktop and knead for a few seconds until smooth. Place it back in the bowl, cover, and let it rest for 10 minutes.
- Divide the dough into 4 even portions. Keep the remaining dough covered as you take one portion and roll it out with a rolling pin into a thin disc.

- Cut the dough into diamond/square shapes.
- Heat the sunflower oil in a deep fry pan/wok until simmering. Lower the heat and carefully place the pieces of dough in the oil. Cook for 3-4 minutes. Make sure to turn them over regularly so that they cook evenly. You want them to be a dark caramel colour.
- Use a slotted spoon to transfer them onto some kitchen roll to remove any excess oil.
- Repeat the process with the rest of the dough.
- Make sure the Shakarpara are cooled to room temperature before you tuck in.