



## Barfi

Barfi is a traditional Indian dessert bar with a milk base. It is served at gatherings like parties or festivals.

### Ingredients

3  $\frac{2}{3}$  cups of condensed milk  
8 cups of powdered milk  
2 tablespoons of butter  
1 cup of water  
1 teaspoon of powdered green cardamom  
1 cup of pistachios  
1 cup of almonds  
Sugar, to taste

### Instructions

Pour powdered milk and condensed milk into a large bowl.  
Mix into a dough and keep in the freezer for at least for 20 minutes.  
Grate the dough into a bowl.  
Heat butter in a deep-bottomed pan on low heat.  
If desired, add 3-5 tablespoons of sugar to the pan.  
Add the grated dough to this pan with the water.  
Mix well and stir in cardamom powder, pistachios, and chopped dried fruit.  
Cook this mixture until the water dries out and the mixture accumulates in the center of the pan.  
Pour this mixture into a new pan lined with wax paper.  
Let the mixture cool for around two hours.  
Cut the barfi into small rectangles.  
Garnish with almonds and serve.