

Recipe Name: Royal Bread Gulab Jamun Recipe

Diet Type:

Course: Dessert

Cuisine: Indian

Quantity:



Ingredients

Ingredient	Quantity
• 24 Whole Wheat Brown Bread	10
• 1 cup Milk	
• 150 grams Khoya (Mawa)	
• 1 cup Sugar	
• 1/4 cup Badam (Almond) - finely chopped	
• Ghee - for deep frying	

Preparation

- To begin making the Royal Bread Gulab Jamun Recipe, first combine the khoya and chopped dry fruits in a bowl and keep aside.
- Cut out the sides of the milk bread.
- Now dip each bread slice in milk and squeeze out the milk.
- Knead the bread slices to make a soft.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
300	5	45	15	2	30