



Recipe Name: KhiraSaku (Odiya Style Rice Pan Cake)
Recipe

Diet Type:

Course: Dessert

Cuisine: Oriya Recipes

Quantity:



Ingredients

Ingredient	Quantity
• 1/2 cup Basmati rice	3
• 1/2 cup Sugar	
• 2 cups Milk	
• 2 tablespoon Dry Fruits - chopped	
• Ghee - as required	

Preparation

- To begin with KhiraSaku (Odiya Style Rice Pan Cake) Recipe, it is important to soak rice for 3 hours before you proceed with the recipe.
- After soaking the rice for 3 hours, grind the rice into smooth paste by adding a little water to it.
- Now in a pan boil the milk, as it boils add sugar and chopped dry fruits.
- For the next step to the milk add the rice batter and keep stirring it.
- On the other side heat a nonstick pan and add some ghee to it, now pour the batter into the pan and let it cook for by covering the pan with a lid on low flame.
- When the saku turns golden brown from edges remove it from the pan and see to that it doesn't get burnt.
- Now serve your KhiraSaku (Odiya Style Rice Pan Cake) Recipe on a serving plate to you beloved ones.
- If you wish to give more sweetness you can drizzle honey on top or add some ice cream and have them.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
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