



Dessert by: **Shikha Borasi**
Dessert Recipe: **Vegan Jalebi**

Ingredients

1 cup maida
1/4 tsp meetha soda
1/4 tsp citric acid
1 cup water
1 cup sugar
Water
1 pinch kesar
250 g oil

Instructions

- Mix the maida, meetha soda, citric acid and water to make a batter.
- Put this batter in a piping bag or in a jalebi maker.
- Create a chashni (sugar syrup) by mixing the sugar, water and kesar (saffron) in a pan over low heat.
- Add oil to a frying pan over medium heat and make jalebi with the batter.
- Fry both sides and then add that to the chashni.
- Serve hot.

Recipe Source: **Original**