

Vasu's Peda

By Vasudha Narayanan

This is an easy sweet to make for Diwali.

Ingredients:

- 1 stick butter
- 1 can (14 oz) sweetened condensed milk
- 1 1/2 cups milk powder
- 1/4 teaspoon cardamom powder (optional)

You will also need:

1 plastic spool of thread, with the end paper ripped off to reveal a hole with triangles around it.

1. Let butter sit at room temperature for about one hour.
2. Mix butter and sweetened condensed milk.
3. Microwave until the mixture bubbles.
4. Add milk powder, stir, and cook for one minute.
5. Stir and cook for 1 minute increments until the consistency is thick and doughy (may take about 6-8 minutes).
6. Stir in cardamom powder if you like.
7. Make small balls and flatten them lightly. If it is sticky, you can rub your palms with melted butter.
8. Press down the end of the spool of thread to make a decorative pattern.
9. Let cool. Enjoy!

Makes about 2 dozen peda. Store any leftovers in an airtight container.