

SINGLE SERVE GAJAR KA HALWA COOKIE

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Imagine gajar ka halwa, the most epic winter dessert, turned into a soft and chewy cookie! This single-serve, eggless gajar ka halwa cookie can be made in an air fryer or oven and it tastes exactly like gajar ka halwa. It's made in just 15 minutes and tastes so addictive: you'll want to make it every single day this winter season.

Serving: 1

Prep Time: 5 minutes

Cook Time: 10 minutes

Ingredients:

- 1 tbsp ghee (clarified butter)
- 2 tbsp grated carrot (preferably red carrot)
- 1/8 tsp cardamom powder or crushed cardamom (elaichi)
- 3 strands saffron
- 1 tbsp brown sugar
- 1/2 tbsp white sugar
- mawa (milk reduction)
- 3 + 1/2 tbsp all purpose flour
- 1 tsp cornstarch
- 1/16 tsp baking soda
- 2 tbsp dry fruits (cashew + almond + pistachio + cranberry)\
- silver varak (optional)

Directions:

- Grate your red carrot.
- In a bowl, combine the grated carrots with ghee, cardamom, saffron, brown sugar, white sugar and mawa. Mix well with a whisk until the carrots break down slightly and release their juices and the sugars are nicely incorporated.
- Sift in the dry ingredients: all purpose flour, cornstarch and baking soda. Gently fold them into the carrot mixture.
- Roughly chop dry fruits and mix them in.
- Shape the dough into a ball and place it on a parchment paper.
- **Bake:** 15 minutes in the oven or OTG or **Airfry:** 10-13 minutes.
- Shape the cookie with a bowl while it's still hot to get it perfectly round.
- Let the cookie cool completely before topping with silver varak (optional) and serving.

Notes:

- I do not squeeze the carrots to get rid of the moisture. In fact, I like to put it to my advantage as it makes the cookie moist. Mixing the carrots with sugar helps release their natural juices, softens them and intensifies their flavour, which combines beautifully with the cardamom and saffron.
- This recipe uses ghee instead of butter to bring a nutty aromatic flavour that enhances spices. Ghee also gives the cookie a richer and more traditional taste.
- Mawa can be skipped if not accessible but it is the key to achieving that authentic gajar ka halwa flavour. It adds a creamy luxurious richness that makes the cookie indulgent.
- Airfryer hack: If you're airfrying, fold the corners and edges of your parchment paper slightly to weigh it down - this prevents it from flying up or gathering around the cookie, allowing your cookie to spread perfectly!
- For a perfect round cookie, use a small bowl to shape it gently while it's still hot and soft right after baking.
- Saffron is optional but special. While you can skip saffron, it adds a subtle floral sweetness and a festive touch that takes the cookie's flavour to another level.
- Let the cookie cool completely before topping it with silver varak or serving. This ensures the texture sets properly.