

☐ Suzhiyan - A Sweet Bite of Tradition

Warm, nostalgic, and irresistibly delicious - Suzhiyan is a timeless South Indian sweet that brings comfort in every bite. With its crispy golden crust and soft, jaggery-filled center, this simple homemade treat is perfect for tea-time cravings or festive moments. Easy to make and full of tradition, it's a sweet little joy worth sharing. ☐

By Uma | April 1, 2026



Crispy outside, soft and sweet inside — Suzhiyan is the perfect comfort snack made easy!

☐ Ingredients:

- 1 cup chana dal
- ¾ cup jaggery
- ½ tsp cardamom powder
- 1 cup maida
- A pinch of salt
- Water (as needed)
- Oil (for deep frying)

☐☐ How to make:

1. Cook chana dal until soft (not mushy), drain well.
2. Mash lightly and mix with melted jaggery + cardamom. Shape into small balls.
3. Make a smooth batter using maida, salt, and water (slightly thick).
4. Dip each ball in batter and deep fry until golden brown.

☐ That's it! Crispy, sweet, and super easy.

Perfect for tea-time cravings or festive vibes ☐

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