□ 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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