



Milk Chocolate



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Ingredients:

200g.	Milk Powder
3 tbsp	Cocoa Powder
1 stick	butter
50g.	chopped Nuts
1 cup	Sugar
1 tsp	Vanilla Extract
As needed	Water (enough to make batter like dosa consistency)

Method :

1. Add water in the milk powder and make a smooth batter like dosa consistency.
2. Put batter on heat in non-stick pan until batter is thicker.
3. Then add sugar and keep stirring with spatula and wait until it becomes semi solid consistency.
4. Then add butter and cocoa powder and mix it.
5. Heat again. Then put dry fruit and let it settle in the flat greased container.