



### Ande Ki Piyosi (Indian Baked Custard)

If you're never made an Indian dessert with khoya, this baked custard recipe will be a novel treat! Khoya is a milk-based ingredient used in Indian cuisine, which can be made by heating milk in a pan or by adding clarified butter to powdered milk. (You'll know it's ready when it has the consistency similar to ricotta.) This is a simple, rich dessert that your friends will love.

#### Ingredients

1/4 cup Almond powder  
1 tsp Cardamom powder  
5 eggs  
2 tbsp melted ghee/ clarified butter  
8 ounces khoya  
1 cup powdered sugar

#### Preparation process

Separate the egg whites and yolks in two separate bowls.

Whisk the yolks. While whisking, slowly add in the sugar until the mixture is creamy.

Add almond powder, cardamom powder and ghee to the mixture and whisk thoroughly.

Add the khoya, whisk again this mixture again and keep aside.

Beat the egg whites thoroughly while stirring in a tablespoon of sugar.

Combine the egg yolk mixture and the egg whites mixture and gently mix.

Grease a baking tray with ghee and pour the mixture into the tray.

Preheat the oven to 250 degrees and bake for 30 minutes.

Remove and let cool, then cut into squares and serve.

### **Bonus Items**

If you want to watch the video again. Click [here](#).