

Eggless Brownie Barfi Bites



Ingredients

For the Eggless Brownie:

- ☐ 6 tbsp salted butter, melted
- ☐ 110 g all-purpose flour
- ☐ ¾ cup sugar
- ☐ 2 tsp baking powder
- ☐ ¼ cup cocoa powder
- ☐ 8 tbsp yogurt
- ☐ 1 tsp cardamom powder
- ☐ ¼ cup chocolate chips

For the Milk Barfi:

- ☐ Pinch of saffron strands
- ☐ 1 tbsp warm milk (for saffron)
- ☐ ½ cup ghee, melted
- ☐ ½ cup milk
- ☐ 2 cups milk powder
- ☐ ¾ cup granulated sugar
- ☐ Sliced pistachios (for garnish)

Directions

Brownie Layer:

- 1 Preheat your oven to 180°C (350°F). Line an 8-inch baking pan with parchment paper.
- 2 In a mixing bowl, combine the melted butter, yogurt, sugar, and cardamom powder. Mix until well combined.
- 3 Sift in the flour, baking powder, and cocoa powder. Gently fold until no white specks remain.
- 4 Stir in the chocolate chips.
- 5 Pour the mixture into the prepared baking pan and bake for 30 minutes. Allow it to cool completely.

Barfi Layer:

- 6 Soak the saffron strands in warm milk and set aside.
- 7 In a pan, combine the melted ghee, sugar, milk powder, and milk. Mix until smooth.
- 8 Cook on medium heat, stirring constantly, until the mixture thickens and no longer sticks to the bottom of the pan (about 5-6 minutes).
- 9 Reduce the heat to low and continue cooking for another 10 minutes, until the mixture can be folded over itself.
- 10 Stir in the saffron mixture and cook for an additional 1-2 minutes.
- 11 Remove from heat and let it cool for 2 minutes. Spread the barfi mixture over the cooled brownie layer, smoothing it out evenly.
- 12 Press sliced pistachios into the top for garnish.
- 13 Refrigerate for 2-3 hours to set. Once firm, carefully lift the brownie out of the pan and cut into desired shapes. Enjoy!

