

# Easy Ways To Make Makhanas Tastier For Babies



## Makhana Potato Cutlets

- Roast some makhanas and cashews in a pan till they are crispy and golden brown.
- Transfer the roasted makhanas and cashews to a blender. Add some water and blend them into a paste.
- Boil some peeled potatoes.
- Mash the potatoes and add the blended makhanas and cashew paste with a pinch of salt. Mix well and use water to adjust thickness.
- Make the mixture into pancakes by shallow frying them. Cut them into small finger food sizes and serve them to the baby.

## Makhana Sweet Potato Dessert



- Roast makhanas, cashews, and cut-up raisins in a pan with a drop of clarified butter (ghee) till golden brown.
- Remove the roasted ingredients from the pan. Grind them into a fine powder.
- Add boiled sweet potatoes to a pan. Add the roasted mix. Mix and mash them until they are soft and blended.
- Once done, take it off the heat, cool, and serve.