

**KELLOGG'S ALL-BRAN
WHEAT FLAKES PAYASAM**

Kellogg's All-Bran Wheat Flakes Payasam

Preparation Time: 30 mins

Serves: 2

Ingredients

- 2 cups Kellogg's All-Bran Wheat Flakes (finely powdered)
- $\frac{1}{3}$ cup jaggery
- 3 cups milk
- $\frac{1}{3}$ cup thick coconut milk
- 1 tspn ghee
- $\frac{1}{2}$ tspn cardamom powder
- 2 tspn coconut (fresh, chopped)
- 1 tspn roasted chironji

Method

Heat ghee in a thick bottomed pan & roast chironji in it.

Take milk in a pan, add jaggery, cardamom powder & boil on low flame.

Add the roasted chironji to this.

Cook for about 15 mins.

Finish with coconut milk & chopped coconut.

Continue heating for 2 mins.

Switch off the flame.

Add the powdered Kellogg's All-Bran Wheat Flakes & let it soak for 5 mins.

Keep in refrigerator for 30-45 mins & serve cold.