

Indian Bread Kheer

A creamy and comforting Indian dessert made by simmering bread pieces in milk with aromatic cardamom and sweetened with sugar. This easy bread kheer is a delightful way to use leftover bread.



Dessert

Indian

20 min

Total time

Easy

Difficulty

250

kcal / serving

Ingredients

- 1 slice of bread (cut into small cubes)
- 1 cup full-fat milk
- 2 tbsp sugar
- 1/4 tsp cardamom powder
- 1 tbsp chopped nuts (almonds or pistachios)
- 1 tsp ghee
- A few strands of saffron (optional)

Steps

- 1 Heat ghee in a small pan, add bread cubes and lightly toast until golden.
- 2 Pour milk into the pan and bring to a gentle boil.
- 3 Reduce heat and simmer, stirring occasionally, until the milk thickens and bread softens (about 10 minutes).
- 4 Add sugar, cardamom powder, and saffron strands; stir well and cook for another 2 minutes.
- 5 Garnish with chopped nuts and serve warm or chilled.