



Jangeri- A delicacy glazed in sugar syrup you will be remembered for long

Jangeri is prepared for all the occasions. The taste of the **Jangeri** will be relishing till the last bite. It is known by different names in various parts of India namely Imartu in Northern parts of India, Jangeri in Southern parts of India, the alternative names including Amriti, Omriti, Jahangir and Emarti. Jangeri made from urad flour is slightly thicker than jalebi and dipped or glazed in sugar syrup.

Our glossy, flower-shaped jangeris at [M. S. Shanmuganadar Mittai Kadai](#) are a delicacy you will remember for long! **Jangeri** is a very yummy and traditional sweet variety. It is one of the popular sweet dishes available in most sweet shops in India.



Jangeri is an amazing **Indian Sweets** made by deep-frying urad flour batter in a circular shape or flower-shaped which is then soaked in sugar syrup. The colour of Jangeri is orange, gooey, chewy and juicy, these are made with different flours and urad dal. Jangeris vary in a different colour, size, weight and thickness. **M. S. Shanmuganadar Mittai Kadai's** Jangeris are truly melt-in-mouth desi sweets.

All our Jangeries and mini Jangeries are appetizing and provide rich flavours in taste which have a longer shelf and we also take extra care by sourcing quality ingredients with no compromise. We craft these luscious orange swirls and assure finger-licking jangeries as a sweet treat for all the occasions. Being the eminent maker of [authentic sweets and snacks](#)

we ensure the best treatment for you. Come taste our Jangeries, worth having, and enjoy our delicacy glazed in sugar syrup.

To Order Jangeri Online - <https://www.satturmittaikadai.com/jangeri>