

# Coconut laddoo

1. Put one tablespoon of ghee onto a pan
2. After that put the pan on the stove on a low heat
3. Then add 3– $\frac{3}{4}$  cups of coconut to the pan as well
4. Shred some coconut into fine pices
5. Then roast coconut on low heat until it has absorbed the ghee
6. Afterwards add 5–6 pieces of cardammon
7. Then add 1 and  $\frac{1}{2}$  cups of full cream milk
8. After 2-3 minutes the mixture should be thick
9. Then add 1 and  $\frac{1}{2}$  cups of sugar
10. Once you have done that turn the heat up slightly
11. 3–4 minutes later add 1 cup of milk powder
12. Keep mixing
13. Then 5–6 minutes later take it off the pan and roll into balls



## Optional:

- If there is leftover coconut sprinkle it onto the laddoos
- you may dye it if you want