

Diwali



Chocolate and coconut sweets



Equipment



I will



use:

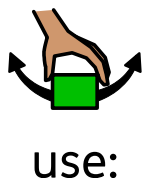


mixing bowl



tablespoon





200
200



gms



dessicated coconut

200
200



gms



drinking

dhocolate



powder



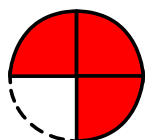
2 tsp



salted



butter



3\4



tin

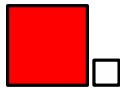


condensed milk



Method

1



1. In a big bowl mix the dessicated coconut

+



and the drinking chocolate powder.

2

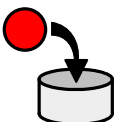


3



2. Keep 3 tbsp dessicated coconut for decorating.

3



+



3. Put in the butter and mix lightly.

4

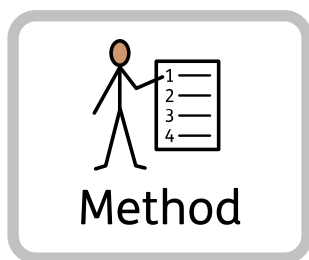


4. Add the condensed milk.

+

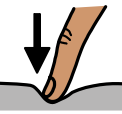

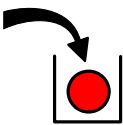
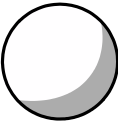




and mix until sticky.



5    5. Grease the palm of your hand with butter

6     6. shape the mixture into balls.

7     7. Press thumb into balls

+   and decorate with dessicated coconut.