

Diwali



Chocolate and Coconut sweets



Equipment



I will



use:

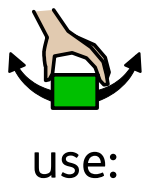


mixing bowl



tablespoon





200

200



gms



Dessicated coconut

200

200



gms



Drinking Chocolate powder

2



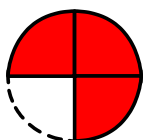
2 tsp



Salted



Butter



$\frac{3}{4}$



tin

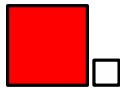


condensed milk



Method

1



1. In a big bowl mix the dessicated coconut

+



and the drinking chocolate powder.

2

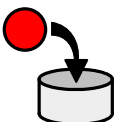


3



2. Keep 3 tbsp dessicated coconut for decorating.

3



+



3. Put in the butter and mix lightly.

4

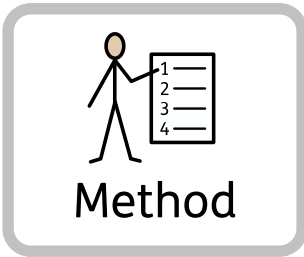


4. Add the condensed milk

+



and mix until sticky.

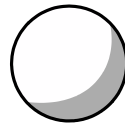
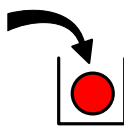


5



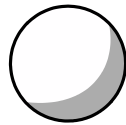
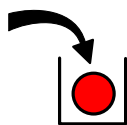
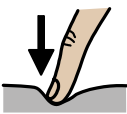
5. Grease the palm of your hand with butter

6



6. shape the mixture into balls.

7



7. Press thumb into balls

+



and decorate with dessicated coconut.