



## Till ke Laddu\*

Serving: 1

Veg

### *Ingredients*

- 2 tbsp Unsweetened Dessicated Coconut
- 2 tbsp Ghee
- $\frac{1}{4}$  cup Seeds, sesame seeds, whole, dried
- 1. 5 tbsp Amul Whipping Cream
- 60ml Coconut Milk Unsweetened
- sweetener of your choice ( Stevia few drops )

### *Preparation Method*

- 1. Measure out the sesame seeds and the coconut.
- 2. Coarsely grind the sesame seeds.
- 3. In a heavy bottomed pan add the sesame seeds and the desiccated coconut and start roasting it on a low heat.
- 4. Add melted ghee and keep roasting and stirring continuously.
- 5. Once the mixture turns golden, add the sweetneer and roast some more. Add the cream if you want at this stage.
- 6. Once the mixture is nice and golden, take out in a bowl and let it cool down for about ten minutes.
- 7. Add the coconut milk to this mixture and mix well. Start making small laddoos and placing them a in a freezer proof tray or plate.
- 8. Freeze the laddoos for an hour and later store them in an air tight container.