

## Coconut Ladoo with Condensed Milk Sweets



Makes 16

Coconut ladoo with condensed milk, one of the easiest Diwali sweet recipe of all and can be prepared under 15 minutes.

Prep: 10 mins  
Cook: 30 mins  
Makes: 16

### Ingredients

- ½ tin Milkmaid/ condensed milk 145 ml approx
- 2 & ½ cups Desiccated coconut ½ cup for rolling
- Ghee - For greasing
- 2 tablespoon Milk powder optional

### Method

1. In a non stick pan, add condensed milk, 2 cups grated coconut, milk powder if using.
2. Heat over medium flame and stir for 4 - 5 minutes or until the mixture turns non sticky and becomes a mass.
3. Switch off the flame and let it become warm. In a plate place the remaining grated coconut.
4. Make equal sized balls out of the mixture and roll these ladoos over the grated coconut. Grease your hands with ghee each time while rolling.

Recipe based on: <https://raskitchen.net/coconut-ladoo-recipe-with-condensed-milk/#wprm-recipe-container-31728>