

Coconut Ladoo

These super quick and easy gluten free coconut ladoo are delicious and perfect as bite size treats. Try them with or without chocolate, great to serve at a party or to gift to friends and family.

Ingredients

100g desiccated coconut

400g condensed milk

50g dark chocolate, melted

Method

- Place the desiccated coconut in a hot pan and toast for 2 minutes while you stir the whole time.
- Transfer 2 tbsp of the toasted coconut to a bowl and set aside for the decoration.
- Add the condensed milk. Mix well and cook for 2-3 minutes on low heat. Stir continuously.
- Turn off the heat and let the mixture cool for 5 minutes.
- Take 1 tbsp of the coconut mixture and roll it into a ball. Roll this ball in the toasted coconut you set aside earlier. Then, place this on a lined baking sheet.
- Repeat the process with the remaining mixture.
- Use a spoon to drizzle the melted chocolate all over the ladoo.

Enjoy!