

Recipe Name: Poha Ladoo With Chocolate And Coconut
(Recipe In Hindi)

Diet Type:

Course: Dessert

Cuisine: Indian

Quantity:



Ingredients

Ingredient	Quantity
• 1-1/2 ?? ???? - ???? ?? ???	8
• 3/4 ?? ??? - ?? ??	
• 4 ??????	
• 4 ??? ?????? ?????? - ?? ??	
• 3 ??? ?????? ?????? ??????	
• 1/4 ?? ??	
• 10 ?????	
• 10 ??????	

Preparation

- To make Poha Laddus, firstly put the Poha in a pan and roast it until it becomes crispy.
- After it gets roasted keep it for cooling.
- Now crush the cardamom.
- Now take a blender and add poha, cardamom and jaggery to it.
- Grind it into powder and take it out in a plate.
- Now prepare the filling material inside it.
- Put the coconut in the pan and let it cook for 5 to 6 minutes.
- After this add chocolate chips and turn off the gas.
- Keep it aside.
- Now heat ghee in a small pan.
- Add cashews and varieties in it.
- Put this mixture in the poha powder.
- Mix well and take the dough.
- Now make small round balls of chocolate and coconut.
- Beat it with the poha mixture and make it like laddoo.



- Make all the other laddus as well.
- Poha laddus can be served with chocolate and coconut after your daily dinner or can be made on festival days.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
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