

Ingredients

Quantity	Measure	Ingredients	Description
6	Nos	Cardamoms	Crushed
0.25	Teacup	Cashew Nuts	Crushed
1	Teacup	Coconut Desiccated	
2	Teaspoon	Ghee	
1	Teacup	Sugar	
1	Teacup	Water	

Method

- 1.Heat the sugar and water on a low heat to make a thick syrup.
- 2.Remove any scum from the syrup. Add the finely grated coconut and crushed cardamoms. Mix thoroughly.
- 3.Grease a plate with the Ghee (clarified butter) and set aside.
- 4.Turn off the heat while the mixture is still a thick pouring consistency. Add the chopped cashew nuts. Mix thoroughly.
- 5.Pour the coconut mixture onto the greased plate and quickly spread with a spatula.
6. After a few minutes, cut into diamond-shaped pieces with a sharp knife and Store in an airtight container.