

### Ingredients

|     | Quantity: | Measure:   | Ingredients:      | Description:      |
|-----|-----------|------------|-------------------|-------------------|
|     | 2         | units      | Coconuts - fresh. | Large sized       |
| 3   |           | Tablespoon | Ghee              | Heaped tablespoon |
| 1   |           | Tin        | Condensed Milk    | Like Nestle       |
| 1   |           | Teacup     | Water             | for mixing        |
| 500 |           | Grams      | Sugar, White      |                   |
| 1   |           | units      | Baking Dish/Pan   | buttered pan for  |

### Method

1. Finely grate the 2 large sized coconuts. (or use desiccated coconut)
2. Warm the ghee and then fry the grated coconut, until the moisture is removed. Remove from fire, and add to it, the condensed milk, sugar and mix it with one teacup of water.
3. Place it on fire, and cook, until the mixture can be made into a ball., when you try to roll it between your fingers.
4. Empty the mixture on a greased platter and spread it flat. When cool, cut it into toffee size pieces.