

Indian Ladoo meaning: An Indian confection, typically made from flour, sugar and shortening that is shaped into a ball.

Pistachio Ladoo

Level: Easy

Total prep time: 30 minutes

Yield: 15 – 20 pieces

Ingredients:

2 ¼ cups coconut powder

1 stick (8 tablespoons) unsalted butter

1 14 ounce can of sweetened condensed milk

8 teaspoons pistachio powder, plus ¼ cup for rolling.

Directions:

1. Add the coconut powder, butter, condensed milk and 8 ounces of the pistachio powder to a large nonstick skillet set over medium-low heat and stir until the mixture forms a ball, approximately 7-10 minutes. Remove from the heat and let rest until cool enough to handle, about 5 minutes.
2. Put the remaining ¼ cup pistachio powder on a small plate. Form the coconut mixture into quarter-size balls. Role each ball in the pistachio powder to coat.