

PREP: 15
COOK: 15
SERVES: 20

Coconut Ladoo (Indian Coconut Truffles)

Delight in the tender sweetness of Easy Coconut Ladoo, where fragrant desiccated coconut and creamy milk meld with the warm embrace of cardamom and vanilla bean. These soft, bite-sized truffles, kissed by golden ghee and studded with toasted cashews, offer a luscious texture and rich tropical flavor. Rolled lovingly in fine coconut, each morsel is a blissful harmony of sweetness and spice—an effortless treat that brings the spirit of Indian festivities to your table in under half an hour.

Ingredients

1 tbsp ghee (or butter)

2 cups fine desiccated coconut + more to serve*

3/4 cup caster sugar

1 cup full cream milk

1 ½ tsp Queen Organic Vanilla Bean Paste

¼ tsp ground cardamom

Method

STEP 1

In a frypan melt the ghee over medium heat, then reduce heat to low and add the desiccated coconut. Stir until the coconut has absorbed the ghee and then add the milk and continue to cook, while stirring, until the milk has also been absorbed.

STEP 2

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Ingredients

¼ cup toasted cashews, chopped

Method

Add the sugar and vanilla bean paste and mix well. Continue to cook, stirring often, until the mixture thickens and most of the moisture has evaporated (about 10 minutes), then remove from heat, add the cardamom and cashews and stir to incorporate.

STEP 3

Cool the mixture down to a temperature you can work with and roll the mixture into tablespoon sized round balls, then toss in desiccated coconut. Store in an airtight container in the fridge until ready to serve.

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