



Kellogg's Chocos Sesame & Coconut Ladoo

Preparation Time: 40 mins

Serves: 2

Ingredients

- 1½ cups Kellogg's Chocos (crushed coarsely)
- ½ cup sesame seeds
- ½ cup coconut (desiccated)
- ½ cup jaggery
- ¼ cup condensed milk
- 2 tspn ghee

Method

Heat ghee, roast sesame seeds & coconut separately in the ghee. Keep them aside.

In a separate pan, melt jaggery with condensed milk.

Fold in the crushed Kellogg's Chocos, along with the roasted sesame seeds and coconut.

Mix well and cool.

Take small portions & press with hands to form small round dumplings / ladoos. Arrange on a tray lined with parchment paper & set it at room temperature for 3-4 hrs.