

# Sweet Dish prepared with rice

## Ingredients

- 1 cup(s) split bengal gram (chana dal)
  - 1 cup(s) split cashewnuts soaked in water overnight
  - 2 cup(s) sugar or jaggery to taste
  - 2 cup(s) coconut milk (canned unsweetened coconut milk is available in Asian markets)
  - 1 tablespoon(s) fine rice powder
  - 1 teaspoon(s) cardamom powder
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## Method of cooking

Dissolve the rice powder in half of the coconut milk and stir so that no lumps are formed. Keep aside. Discard the water in which the cashewnuts were soaked and cook them in enough water for 20 minutes or till they are half-done.

Now, add the washed gram and cook on medium / low heat for 15 minutes or till soft .

Add the rice powder dissolved in coconut milk, sugar or jaggery and the remaining coconut milk. Stir well. Keep on low heat for about 8 minutes till the mixture comes to a boil. Remove from heat and sprinkle cardamom powder on top.