**Coconut Ladoos**

**(Makes about 24)**

**Ingredients**

1 can (400 g) of sweetened condensed milk  
about 400g unsweetened desiccated coconut + few tablespoons more for coating  
raisins or chocolate chips

**What to do**

In a wide deep dish, have ready few tablespoons desiccated coconut for coating. Also, have ready some chocolate chips or raisins in another small bowl.

In another wide big bowl, put about 400g of desiccated coconut and 400g of condensed milk. Mix it with fork until all combined. Taste and adjust. Add more coconut if you like. The mixture should be easy to bind into rolls or ladoos. Take about a tablespoon or so of mixture and roll into ball, don’t forget to tuck some chocolate chips or raisins into the middle of the balls if you wish to. Coat the ball with desiccated coconut. Chill for a few hours so they firm up nicely. These can be stored in a container and refrigerate for up to a week.