

## Recipe

### Vattayappam

## By

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## Ingredients

- Rice flour (Ari podi) - 2 cups
- Sugar - ½ cup
- Semolina (Rava/Sooji) - 2 tbsp
- Yeast - ½ tsp
- Grated coconut - 2 cups
- Sugar - ½ tsp
- Raisins- for garnishing
- Cardamom - 4 nos
- Salt - As required

## Preparation

1. Heat a wide pan and cook rava with 2 glasses of water on low flame till it becomes soft & loose. Remove and Let it cool.
2. Add 1/4 glass of lukewarm water to yeast and ½ tsp of sugar. Allow it to rise.
3. Grind the coconut with enough water & keep aside.
4. Take 2 cups rice flour in a vessel, add rava.
5. Add yeast & mix well.
6. And also add ground coconut & mix well.
7. Crush the cardamom and add it to the batter.
8. Make sure that the batter should not be too loose.
9. It should have a medium consistency.
10. Keep it aside for 4-5 hrs.
11. After 4 -5 hrs, add ½ cup of sugar or more if required, add salt & stir well.
12. In a cake tin add a little ghee/oil and pour the batter into it.
13. Put some raisins on top.
14. Steam it for 20 - 25 mins.
15. Remove and cut them in the shape you may like.

## Serves

5-6 Persons

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Hare Rama Hare Rama Rama Rama Hare Hare**