

# Peanut Coconut Kozhukattai Recipe / Easy / Sweet Kollukattai



**Peanut Stuffed Kozhukattai**

Peanut Coconut Kozhukattai Recipe / Verkadalai Kozhukattai is a healthy and yummy kozhukattai with peanut, coconut and

jaggery filling. Making this kolukattai at home is simple. If you don't like jaggery, replace it with sugar for filling. My husband loves peanut, so I tried this kollukattai few days back. If you are a peanut lover, you will absolutely love this kozhukattai. Try this easy, tasty kolukattai for coming vinayagar chaturthi.

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## **How to make Peanut Coconut Kozhukattai Recipe**

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Peanut Stuffed Kozhukattai

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Prep time

25 mins

Cook time

10 mins

Total time

35 mins

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Author: Gayathri Ramanan

Recipe type: sweets

Cuisine: Indian

Serves: 12

Ingredients

- For outer covering
- 1 cup of rice flour
- Water as required
- Salt to taste
- 1 tsp of ghee / oil
- For filling
- $\frac{1}{2}$  cup of roasted peanuts
- $\frac{1}{4}$  cup of coconut
- $\frac{1}{4}$  cup + 2 tbsp of jaggery
- 2 cardamom, crushed
- Pinch of salt

## Instructions

1. In a pan, roast the coconut in a medium flame and keep it aside.
2. In a mixie, add roasted peanuts, roasted coconut, jaggery, cardamom and salt. Grind everything together. Make equally sized balls out of the mixture.
3. For the outer covering dough, bring the water to boil along with ghee. In a bowl, add rice flour and salt, add water slowly and keep mixing with spatula.
4. Let it cool it for 2 mins, it will be warm by now, start kneading to form a smooth dough. Keep covered to prevent from drying.
5. Make a equally sized balls out of the dough. Grease your hand with oil, take a ball and flatten it with your hand. Place the peanut ball in the centre. Fold it and seal it in the centre. Repeat the same process for the rest of the dough.
6. Steam the kozhukatta in a idly pan or steamer for 10 mins.
7. Peanut cococnut kozhukattai is ready to serve.

## Notes

Here I used roasted peanuts. If you don't have that. Dry roast the peanuts separately in a pan.

Add sugar, if don't like jaggery.

Adding a pinch of salt enhances sweetness.

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## Verkadalai Kozhukattai

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