

# Peanut Coconut Kozhukattai Recipe / Easy Sweet Kollukattai



Peanut Coconut Kozhukattai Recipe / Verkalai 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.

Also try my 10 tasty kozhukattai (modak) recipes for ganesh chaturthi

1. [Sesame Seeds \(Ellu\) Kozhukattai](#)
2. [Coconut Jaggery Kozhukattai](#)
3. [Pancha Khadya Modak](#)
4. [Sprouted Green Gram Kozhukattai](#)
5. [Aval Kara Kozhukattai](#)
6. [Sweet Aval Pidi Kozhukattai](#)
7. [Paal Kozhukattai](#)
8. [Chocolate Coconut Modak](#)
9. [Mani Kozhukattai](#)(kara kozhukattai)
10. [Red Rice Kara Kozhukattai](#)
11. [Red Rice Sweet Kozhukattai](#)

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

Peanut Coconut Kozhukattai Recipe / Easy Kozhukattai Recipe



Peanut Stuffed Kozhukattai

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Prep time

25 mins

Cook time

10 mins

Total time

35 mins

Peanut Coconut Kozhukattai Recipe / Verkadalai Kozhukattai is a yummy kozhukattai with peanut, coconut and jaggery filling. Try this easy, tasty kolukattai for coming vinayagar chaturthi.

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.



## Verkadalai Kozhukattai

Tags: [verkadalai kozhukattai](#), [Peanut Coconut Kozhukattai Recipe](#), [Easy Kozhukattai Recipe](#), [kollukattai recipes](#), [sweet kozhukattai recipes](#), [peanut sweet kollukattai recipe](#), [peanut kollukattai](#), [how to make peanut coconut kozhukattai at home](#), [ganesh chaturthi recipes](#), [vinayagar chaturthi recipes](#), [pillaiyar chaturthi recipes](#), [vinayagar chaturthi tamil recipes 2015](#)

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# Pancha Khadya Modak Recipe / Khirapat modak



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Pancha Khadya Modak Recipe / khirapat modak is a famous sweet modak(dumpling) from Maharashtra (India). Panchakhadya is a special neivedyam that is offered to Lord Ganesha on Ganesh Chaturti. Khirapat contains 5 main ingredients starting with kha in Marathi letter – Khobra(coconut), Kharik(dates), khaskhas(poppy seeds), khismis(raisins), khadisakhar(rock sugar). Mixture of these 5 ingredients combined together gives you this scrumptious modak. Try this pancha khadya modak for

Ganesh Chaturti and let me know how you liked it.

## How to make Pancha Khadya Modak

Pancha Khadya Modak Recipe / Easy Modak Recipe



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Prep time

5 mins

Cook time

10 mins

Total time

15 mins

Pancha Khadya Modak Recipe / khirapat modak is a famous sweet modak from Maharashtra. Panchakhadya is a special neivedyam that's offered to Lord Ganesha on Ganesh Chaturti.

Author: Gayathri Ramanan

Recipe type: Dessert

Cuisine: Indian

Serves: 3

Ingredients

- For outer covering
- $\frac{1}{3}$  Cup of Rice Flour
- Water as required
- Salt to taste
- 1 Tsp of Ghee
- For Filling

- $\frac{1}{4}$  Cup of Grated Coconut
- 1 Tbsp of Raisins
- 3 Tsp of Powdered Rock Candy (kalkandu)
- 5 Dates
- 1 Tsp of Khus Khus (Poppy seeds)
- Few Cashews, Chopped

## Instructions

1. Dry roast the coconut until colour changes and keep it aside.
2. Dry roast the poppy seeds in a medium flame for few mins and keep it aside.
3. Remove seeds from dates, soak it in hot water for few mins and grind them coarsely.
4. In a mixie, powder the sugar and keep it aside.
5. Finally in mixie, add all the ingredients and grind it together. Khirapat filling is ready.
6. 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.
7. 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.
8. Make a equally sized balls out of the dough. Grease your hand with oil, take a ball and flatten it with your hand. Add a tsp of filling in the centre. Fold it and seal it in the centre. Repeat the same process for the rest of the dough.
9. Steam the modak in a idly pan or steamer for 10 mins.
10. Pancha Khadya Modak Recipe / khirapat modak is ready for neivedhyam.

## Notes

Add any nuts of your choice.

If you don't have rock candy, replace it with regular sugar.

If you want, you can also add a pinch of cardamom powder or nutmeg powder.

Tags: [Pancha Khadya Modak](#) , [Panch Khadya Modak Recipe](#), [khirapat modak](#), [how to make khirapat modak at home](#), [how to make Panch Khadya Modak Recipe at home](#), [khirapat](#), [easy modak recipe](#), [maharstran style modak ganesh chaturthi recipes 2015](#), [vinayagar chaturthi recipes 2015](#).

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## **Chocolate      Coconut      Modak Recipe    /    How    to    make Chocolate    Filling    Modak**



## Chocolate Coconut Modak

Chocolate Coconut Modak Recipe is an easy, interesting and yummy modak. I went to walmart yesterday for weekly grocery shopping and I bought almond joy chocolate. Yumm ☺ I love almond joy, every bite was heavenly in taste. Today when I was eating almond joy in the morning and thinking for a different unique modak recipe than usual one for a new post, my brain says wait a minute, you got the filling idea. Yes, this modak filling is going to taste like almond joy. To replicate that,

I made the modak with rice flour covering and for filling, I used choco chips, almonds, ghee and coconut. You can make this easy, addictive, delicious chocolate modak for kids for upcoming ganesh chaturthi and enjoy. If you try my recipe, let me know in comment box how it turned out for you.

Also check my other kozhukattai recipes

1. [Coconut Jaggery Kozhukattai](#)
2. [Ellu Kozhukattai](#)
3. [Paal Kozhukattai](#)
4. [Sweet Aval Pidi Kozhukattai](#)

## **How to make Chocolate Coconut Modak Recipe**

Chocolate Coconut Modak Recipe / How to make Chocolate Filling Modak



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Prep time

25 mins

Cook time

10 mins

Total time

35 mins

Chocolate Coconut modak recipe / Chocolate Filling Modak is a delicious variation of traditional modak. Make this for kids for ganesh chaturthi 2015 .

Author: Gayathri Ramanan

Recipe type: Sweets

Cuisine: Indian

Serves: 4

Ingredients

- $\frac{1}{3}$  Cup of Rice Flour
- Water as required
- Salt to taste
- 1 Tsp of Ghee / Oil
- For Filling
- $\frac{1}{4}$  Cup of Chocolate Chips
- $\frac{1}{4}$  Cup of Grated Coconut
- 7 Almonds, Chopped
- 2 Tsp of Powdered Sugar or Condensed Milk
- 1 Tsp of Ghee / Butter

Instructions

1. For the outer covering dough, bring the water to boil along with ghee. In a bowl, add flour and salt, Add water slowly and keep mixing with spatula.
2. 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.
3. For filling, take a bowl and melt the chocolate chips in microwave for 30 secs. To that, add coconut, chopped almonds, sugar and ghee or butter.
4. Make a equally sized balls out of the dough. Grease your hand with oil, take a ball and flatten it with your hand. Add a tsp of filling in the centre. Fold it and seal it in the centre. Repeat the same process for the rest of the dough.
5. Steam the modak in a idly pan or steamer for 10 mins.
6. Hot, delicious Chocolate Coconut Modak is ready to serve.

## Notes

Adding oil or ghee gives a softer modak.

Boil water well, so that you get soft and non sticky dough.

If kozhukattai looks shiny after steaming, it means they are done. Do not over cook it for long time.

Make thin outer layers of the dough so that the kozhukattai are soft and gets cooked easily.



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Tags: [Chocolate modak](#), [chocolate modak recipe](#), [how to make chocolate modak recipe at home](#), [prepare chocolate modak](#), [chocolate filling modak](#), [modak recipe ideas](#), [modak variety](#), [easy modak recipe](#), [chocolate kozhukattai](#), [chocolate modhagam](#), [prepare sweet kozhukattai recipes](#), [ganesh chaturthi recipes](#), [vinayagar chaturthi recipes](#), [pillaiyar chaturthi recipes](#), [vinayagar chaturthi tamil recipes 2015](#)