

Sigappu Arisi Innippu Kozhukattai Recipe / Red Rice Sweet Kozhukattai



Sigappu Arisi Innippu Kozhukattai Recipe / Red Rice Sweet Kozhukattai is a easy, healthy, delicious breakfast dish. Yesterday I posted [sigappu arisi kara kozhukattai \(savory](#)

[kozhukattai](#)) where I used red rice flour, coconut, red chilies and other spices. If you are a sweet lover like me ☺, you will love this sweet kozhukattai, it has red rice flour, jaggery for sweetness, cardamom for flavor, ghee and nuts for taste. Pack this sweet Kozhukattai for kids snack box, they will love it. Try this red rice sweet kozhukattai and let me know how it turned out for you.

How to make sigappu arisi innippu kozhukattai / Red Rice Sweet Kozhukattai

Sigappu Arisi Innippu Kozhukattai Recipe / Red Rice Sweet kozhukattai



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Prep time

10 mins

Cook time

10 mins

Total time

20 mins

Sigappu Arisi Innippu Kozhukattai Recipe / Red Rice Sweet kozhukattai is a easy, healthy, delicious breakfast or snacks. Pack this sweet Kozhukattai for kids snack box.

Author: Gayathri Ramanan

Recipe type: Sweets

Cuisine: Indian

Serves: 7

Ingredients

- $\frac{1}{2}$ Cup of Red Rice Flour (Puttu Maavu)
- $\frac{1}{3}$ Cup Jaggery
- 2 Cardamom, Crushed
- 2 Tbsp of Grated Coconut
- Pinch of Salt
- Few Ghee Roasted Cashews
- 1 Tsp of Ghee
- Water as needed

Instructions

1. In a bowl, take red rice puttu maavu, ghee, crushed cardamom, cashews, salt and grated coconut. Mix well and keep it aside.
2. Heat a pan with water and jaggery, boil it for few mins or until it melts. Add the melted jaggery to the flour bowl. Leave it for 5 mins. Now the flour will absorb all the jaggery syrup.
3. Mix well with hand to form smooth dough.
4. Divide the dough into equally sized balls.
5. Steam this balls in a idly pan for 10 mins.
6. Hot, delicious sigappu arisi innippu kozhukattai is ready. Garnish with cashews and serve.

Notes

Adjust the amount of jaggery as per your taste.

Adding ghee gives a nice flavor.

Garnish with any nuts of your choice.

You can also use store bought white rice flour.

Red Rice Sweet Balls



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Tags: [Sigappu Arisi innippu Kozhukattai](#), [Red Rice sweet kozhukattai](#), [sweet kozhukattai seivathu eppadi](#), [how to make sigappu arisi sweet kozhukattai](#), [sweet sigappu arisi pidi kozhukattai](#), [sweet red rice kozhukattai](#), [Sweet kozhukattai recipe](#), [kozhukattai recipe for vinayagar chaturthi](#), [sigappu arisi kozhukattai](#), [red rice kozhukattai](#), [puttu maavu kozhukattai](#), [prepare sigappu arisi sweet kozhukattai](#), [sigappu arisi innippu kozhukattai recipe](#). [red rice sweet kozhukattai recipe](#)

Sigappu Arisi Kara
Kozhukattai / Red Rice puttu
maavu kozhukattai

Sigappu Arisi Kara Kozhukattai



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Sigappu Arisi Kara Kozhukattai / Red Rice puttu mavu kozhukattai is a healthy and delicious breakfast dish. You can also make this puttu maavu kozhukkatai as snack or for school lunch boxes for kids. Sigappu arisi (Red rice) is a healthy grain with lot of vitamins, minerals, fiber and protein. They are good for diabetic patients and high cholesterol people. Serve this kara kozhukattai with coconut chutney. I made this kozhukattai last month with leftover puttu maavu. Also check

my [kerala style puttu recipe](#). Try this healthy kara kozhukattai and leave your feedback in comment box.

How to make Sigappu Arisi Kara Kozhukattai

Sigappu Arisi Kara Kozhukattai / Red Rice puttu maavu kozhukattai



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Prep time

10 mins

Cook time

10 mins

Total time

20 mins

Sigappu Arisi Kara Kozhukattai / Red Rice puttu maavu kozhukattai is a healthy and delicious breakfast or snacks. It is made of red rice flour. Serve this kara kozhukattai with coconut chutney.

Author: Gayathri Ramanan

Recipe type: Snacks

Cuisine: Indian

Serves: 10

Ingredients

- 1 Cup of Sigappu Arisi Puttu Maavu (Red Rice Flour)
- 1 Tsp of Mustard Seeds
- $\frac{1}{2}$ Onion, Chopped
- 1 Green Chilly
- $\frac{1}{4}$ Cup of Coconut, Grated
- Few Cashews, chopped
- Pinch of Asafoetida
- Few Curry Leaves, Chopped
- Few Coriander Leaves, Chopped
- Salt to taste
- Water as required (approximately 1 cup)
- Oil and ghee as needed

Instructions

1. In a bowl, take red rice puttu maavu and grated coconut.
2. Heat a pan with water, add ghee and salt to it, boil it for few mins. Add the water to the flour bowl. Leave it for 5 mins. Now the flour will absorb all the water.
3. Heat a pan with oil, add mustard seeds, after it pops up, add cashews, onion, green chilly, asafoetida, curry leaves, saute it for few mins, add coriander leaves and transfer this to the flour bowl. Mix well with hand to form smooth dough.
4. Divide the dough into equally sized balls.
5. Steam this balls in a idly pan for 10 mins.
6. Hot, delicious sigappu arisi kara kozhukattai is ready. Garnish with grated coconut and serve with your favourite chutney.

Notes

Serve this kozhukattai with coconut chutney

I used store bought red rice puttu maavu(flour). You can also make the same kozhukattai with white rice flour.

Adjust the number of chilies as per to your taste.

Amount of water may vary based on the flour quality. So adjust it accordingly.

Red Rice Puttu Maavu Kozhukattai



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Tags: [Sigappu Arisi Kara Kozhukattai](#) , [Red Rice puttu maavu kozhukattai](#), [Kara kozhukattai seivathu eppadi](#), [how to make sigappu arisi kara kozhukattai](#), [Kara sigappu arisi pidi kozhukattai](#), [spicy red rice kozhukattai](#), [kara kozhukattai recipe](#), [kozhukattai recipe for vinayagar chaturthi](#), [sigappu arisi kozhukattai](#), [red rice kozhukattai](#), [puttu maavu kozhukattai](#), [prepare sigappu arisi kara kozhukattai](#), [sigappu arisi kara kozhukattai recipe](#). [red rice puttu maavu kozhukattai recipe](#)

Best Sweet Pongal Recipe / Sakkara Pongal

**Traditional Sweet Pongal
Recipe / Sakkarai Pongal
Recipe / Chakkara Pongal /
Innippu Pongal**

**Happy Pongal to all my
viewers ☺ ☺ ☺**



SWEET PONGAL

Pongal is a popular harvest festival celebrated for 4 days in second week of January in Tamilnadu. This pongal festival is considered to be a cultural one where one thank the sun god for bringing wealth and prosperity. Coming to the recipe, Sweet Pongal or sakkarai pongal is my favourite sweet dish. Every households makes sakkarai pongal recipe in a different ways. In some houses they add milk while making sakkarai

pongal, but in temple style traditional sweet pongal, it is made without milk.

To make sweet pongal recipe at home, you need raw rice, jaggery, moong dal, cardamom, cashews and ghee. This sweet pongal looks divine and it tastes awesome with the flavors of ghee and jaggery sweetness.

Try this best sweet pongal recipe / sakkarai pongal at home during pongal or any auspicious occasions. Enjoy with your family and friends. Happy pongal again !!!

Ingredients for Best Sweet Pongal Recipe

Prep Time :10 Cooking Time : 20 mins Serves : 3

- 1/2 Cup of Raw Rice
- 1/2 Cup of Yellow Moong Dal
- 1 Cup of Jaggery
- Pinch of Dry Ginger Powder
- 3 Cardamom Seeds
- Pinch of Nutmeg Powder
- 10 Cashews
- 10 Raisins
- 1/4 Cup of Ghee
- 1 Tsp of Ghee
- 3 Cups of Water

Method for Best Sweet Pongal Recipe

- Soak dal and rice separately in water for 15 mins. Drain the water.
- Dry roast the dal until nice aroma comes. In a pressure cooker, add dal, rice and 1/2 tsp of ghee along with water. Cook it for 5 whistles. Open the lid and mash it well and keep it aside.
- Meanwhile, heat a pan with 1/4 cup of water, add jaggery and wait, until it gets completely dissolves. Strain it to remove the impurities.
- Now to the cooker, add jaggery syrup, mix well in a medium flame, add ghee, cardamom seeds and keep mixing until you get the pongal consistency.
- Heat a pan with ghee, roast the cashews and raisins until it turns golden brown colour. Now transfer this nuts to pongal, finally add a pinch of dry ginger powder, nutmeg powder and mix well.
- Serve hot with ghee drizzled.

Tips

- You can use paagu vellam, the one we use it for adirasam or use normal jaggery.
 - If your pongal gets dry, add more ghee and serve.
 - If you are using old rice, you need more water. If you are using new rice, it needs less water.
 - If you don't have nutmeg powder and dry ginger powder, just omit it.
 - Add generous amount of ghee for tasty pongal.



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TAGS: Sakkarai pongal, sakkarai pongal recipe, best sweet pongal recipe, sweet pongal, temple style sakkai pongal, kovil sweet pongal, innippu pongal, traditional amma style sweet pongal, sweet pongal in pressure cooker, how to make sweet pongal at home, prepare sakkai pongal recipe, sweet pongal withoit milk, sweet pongal with sugar. sweet pongal traditional pot method.