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

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Save Print
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.
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Recipe type: Sweets
Cuisine: Indian
Serves: 7
Ingredients

- ½ Cup of Red Rice Flour (Puttu Maavu)
- ⅓ 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.



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*