

# [Vinayagar Chaturthi Recipes / Ganesh Chaturthi Recipes](#)



In 2016, Vinayagar Chaturthi (Ganesh Chaturthi) falls on 5th of September. Here are the Vinayagar Chaturthi Recipes / Ganesh Chaturthi Recipes 2016 from Foodybuddy. Wishing you all Happy Vinayagar Chaturthi in Advance...Below you can see the list of recipes, I have attached sweet and savory recipes so **click on the below links** to get the recipes ☐

Here you can find the collection of ganesh chaturthi recipes –

ellu kozhukattai, poorna kozhukattai recipe, pidi kozhukattai recipe, kara kozhukattai, aval kozhukattai, kondakadalai sundal recipe, medhu vada recipe, payasam recipes and appam recipes.

Try sweet and kara kozhukattai recipes and other special recipes for ganesh chaturthi and have a great celebration.

## **Vinayagar Chaturthi Recipes 2016** **/ Ganesh Chaturthi Recipes**

### **Kozhukattai Recipes**

1. **Thengai Poorna Kozhukattai**
2. **Moong Dal Pidi Kozhukattai**
3. **Ellu Kozhukattai**
4. **Aval Kara Kozhukattai**
5. **Aval Sweet Kozhukattai**
6. **Sprouted Green Gram Kozhukattai**
7. **Peanut Coconut Kozhukattai**
8. **Paal Kozhukattai**
9. **Sigappu Arisi (Red Rice) Spicy Kozhukattai**
10. **Sigappu Arisi(Red Rice) Sweet Kozhukattai**

### **Modak Recipes**

1. **Fried Palkova Modak**
2. **Chocolate Coconut Modak**
3. **Pancha Khadya Modak**

### **Sweet Recipes**

1. **Ellu Urundai**
2. **Aval Ladoo**

3. [Nei Appam](#)
4. [Kandarappam](#)
5. [Rava Ladoo](#)
6. [Puran Poli](#)
7. [Kaju Katli](#)
8. [Coconut Burfi](#)
9. [Rava Kesari](#)
10. [Milk Powder Gulab Jamun](#)

## **Payasam / Kheer Recipes**

1. [Red Aval Payasam \(Poha Kheer\)](#)
2. [Arisi Payasam \(Rice Kheer\)](#)
3. [Sago Payasam](#)
4. [Moong Dal Payasam](#)
5. [Moon Dal Sago Payasam](#)
6. [Yellow Pumpkin Payasam](#)
7. [Godhumai Rava Payasam \(Cracked Wheat Kheer\)](#)
8. [Carrot Kheer](#)

## **Savory Recipes**

1. [Urad Dal Vada](#)
2. [Aval Vadai\(Poha Vada\)](#)
3. [Sago Vadai](#)
4. [Kondakadalai Sundal](#)
5. [Sprouted Navadhanya Sundal](#)

Tags: [vinayagar chaturthi recipes 2015](#), [ganesh chaturthi recipes](#), [pillaiyar chaturthi recipes](#), [kozhukattai recipes 2015](#), [modak recipes](#), [how to make soft kozhukattai](#), [how to make modak recipes](#), [payasam recipes](#), [urad dal vadai](#), [sundal recipes](#), [nei appam](#), [ellu urundai](#), [ladoo recipes](#), [poli recipes](#).

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# Pancha Khadya Modak Recipe / Khirapat modak



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](#),

maharstrain style modak ganesh chaturthi recipes 2015, vinayagar chaturthi recipes 2015.