

# Betty's Coconut Candy -- Recipe by Bhargab and Barnali Dutta



Published on Jan 4, 2013

In this video, Betty demonstrates how to make coconut candy. This recipe is typed exactly as sent to me by Bhargab and Barnali Dutta of Bangalore, India. In the video I thank them for a birthday gift they sent me and demonstrate making their candy recipe. This couple created the new intro, banner and credits for bettyskitchen. In one of the end credits you can see their URL or you may contact them through a personal message to MrBhargab123. I hope you enjoy the video.

Coconut Candy :

You need

1. Freshly grated coconut (white part) two cup,
2. Sugar 300 gram
3. Dry fruits (sliced almond, raisins, cashew nut )
4. Pinch of Cardamon powder

NOTE from Bhargab after viewing video: If the coconut is dry then you have to add a little amount of water (2 spoon) or butter, so that the sugar can melt. Other wise in case of freshly grated coconut there is already moisture in it. So the sugar melts easily.

In a pan add all ingredients and fry in medium heat till the all ingredients become sticky. The colour should be white at this time. Now spread the mixture in dish and left the temperature reduce to room temperature (or you can refrigerate). Now cut in diamond or square shape and serve with hot coffee

Thanks, Bhargab and Barnali for the Coconut Candy recipe! I hope everyone loves it as much as my family does! --Betty