

MICROWAVE CHANNA KA DHOSS

Ingredients:

- 1 cup gram dhal (lentils)
- 1½ cup sugar
- 1½ cup fine unsweetened desiccated coconut
- ¼ tsp. Cardamom powder
- 1 leveled tbsp. butter or margarine

Method:

- ❖ Soak gram dhal overnight. Cook gram dhal till nice and soft (mushy).
- ❖ Put the first 3 ingredients into a blender and blend till smooth, adding water only if necessary.
- ❖ Cook in a 3 qt/1L corning ware deep dish uncovered.
- ❖ Cook on **HIGH** for 10 minutes.
- ❖ Take it out and stir and return to micro on medium for 10 minutes.
- ❖ Stir and cook on medium for another 10 minutes.
- ❖ Stir and cook on medium for another 10 minutes.
- ❖ Add the cardamom powder and butter. Mix well and cook again for 10 minutes.
- ❖ Stir for the last time and put it into a flat tray. If need be cook for a few more minutes depending on the consistency desired.
- ❖ Smoothen the top with a spatula.
- ❖ Cut when cool.

Notes:

Please soak coconut as well because it blends nicely.

And do not add too much water - the consistency should be thicker than pancake batter.

Tray to be used should be approx. 12 x 8 inches

Sit and enjoy a liqueur while the Dhoss is cooking

Yes it will turn out good if you are in a good mood when preparing it.!!!