

# Kopra pak (coconut Barfi)

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## Ingredients:

1 ½ cups	sugar
1 ¼ cups	water
2 ½ cups	Coconut powder
1 ½ cups	Mava powder (available in Indian grocery store)
4-5 drops	Rose essence
1 tsp.	Cardamom powder
¼ cup + 2 tbsp.	Ghee or butter

## Method:

1. Roast 2 ½ cups coconut powder with 2 tbsp. Ghee for 5 minutes.
2. Combine roasted coconut powder with 1 ½ cup mava powder and keep aside.
3. Mix 1 ¼ cup water and 1 ½ cup sugar in a non-stick pan and make sugar syrup - one string or 215F/102C on Candy thermometer.
4. Turn the heat off and add ¼ cup Ghee/butter, 1 tsp. Cardamom powder and few drops Rose essence into the pan.
5. Once the Ghee/butter is melted, add all powder mixture from #2.
6. Mix well until uniform mixture is formed.
7. Apply 1-2 tsp. of oil to grease a pan.
8. Transfer mixture into this pan and allow it to cool. Cut in square pieces.