

How to make *Pandan boiled dessert*

By Mr.Jakkapan sirthong Class. 4/1 no.1

Present to Ms.Netdaw Nilphet



♥ INGREDIENTS ♥

- 🍀 2 cups glutinous rice flour
- 🌿 3 tablespoons of pandan juice
- 🌱 2 1/2 cups grated coconut for filling
- 🍃 * 1 cup palm sugar
- * 🌲 1/2 cup granulated sugar
- 🌲 * 2 cups of grated coconut for garnishing
- * 🍀 1/4 teaspoon of salt
- 🌵 * 3 tablespoons of clean water
- * 🌻 Baking candles



♥ DIRECTIONS ♥



♥ Take the succulent coconut ... to squeeze the palm sugar, water, salt and stir together in a pan over low heat for 10 minutes until it starts to dry, rest it...

♥ 2. Sifted glutinous rice flour Thao Yai Yom flour together, add pandan juice and knead.

♥ 3. Shape the filling into a 1-inch round ball, shape it into a 1 1/2-inch round shape, press it flat and ...

♥ 4. Bring water to a boil. Bring the dessert to boil until cooked. Remind me to be full of ramblings... ♥





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