

courtesy:Pn.Patra Salleh

Dodol is a brown creamy confection made of rice flour,glutinous rice flour, dark brown sugar and coconut cream/milk.Dodol is normally made for festivals and weddings.It is a little time consuming to make but the melt in the mouth taste make it worthwhile the effort.Serve with coffee or tea.



**Ingredients:**

2 liters coconut cream;no additives. OR 12 fresh coconuts.\*

\*see cooking notes for more info.

1 fresh coconut; grated.(obtain 6 cups coconut milk)

1.8kg glutinous rice flour

300gm rice flour

3.6kg brown sugar(dark variety)

1.5liters water

4 pandan (screw pine )leaves;knotted

**Method of preparation:**

Pour the 2 liters coconut cream into a jug.Set aside.In another jug pour the coconut milk .Set aside.In a large bowl,mix the glutinous rice flour

and rice flour. Pour the coconut milk into the mixture slowly to make a smooth batter. Pour the batter into a large wok. In another wok, add the brown sugar, pandan leaves and 1.5 liters water. Boil till the sugar is dissolved. Pour the sugar solution into the wok containing the flour mixture batter. Mix well. Stir over low heat till about half cooked. Next, pour in the coconut cream. Still on low flame stir continuously till the dodol is thick and shiny. The dodol is done when it does not stick to the finger (upon poking). Scoop into a pan lined with banana leaf. Let it cool. Slice and serve with coffee or tea.

Note:

1. Lining banana leaf on the pan will impart a nice aroma to the dodol.
2. Dodol will last several weeks, refrigerated.
3. To make a smaller batch, reduce ingredients portion accordingly.