

Bengali Coconut Rice Cake (Pitha)

Experience the rustic flavors of rural Bengal with this delightful coconut rice cake, known locally as Pitha. This unique treat combines the sweetness of coconut with the subtle aroma of rice, making it a perfect snack or dessert.


30 min

Total time

easy

Difficulty

250

kcal / serving

Ingredients

- 1/2 cup rice flour
- 1/4 cup grated coconut
- 1/4 cup jaggery (or brown sugar)
- 1/2 cup water
- 1/4 tsp salt
- 1/4 tsp cardamom powder
- 1 tsp ghee (for greasing)

Steps

- 1 In a bowl, mix the rice flour, grated coconut, jaggery, salt, and cardamom powder.
- 2 Gradually add water to the mixture and knead until you have a smooth dough.
- 3 Divide the dough into small balls and flatten them into discs.
- 4 Grease a steamer or a plate with ghee and arrange the discs on it.
- 5 Steam for about 15 minutes until they are firm and cooked through.
- 6 Allow them to cool slightly before serving.