



## Watalappan

(Sri Lankan baked coconut custard)

500g jaggery sugar  
¼ cup water  
10 eggs  
½ teaspoon vanilla extract (optional)  
¼ tsp cinnamon powder  
¼ tsp ground nutmeg  
¼ tsp cardamom powder  
Pinch of clove powder  
250ml coconut milk  
Raw cashew nuts for decoration

1. Preheat oven to 180 degrees Celsius (fan-forced)
2. Grate or chop the jaggery and add it to a pan on medium heat with water. Stir until the sugar has dissolved.
3. Set sugar syrup off the heat and stir in spices and vanilla extract.
4. Lightly whisk eggs in a separate, large bowl, then keep whisking as you slowly add the sugar syrup to the egg mixture.
5. Next, whisk egg mixture while adding the coconut milk.
6. Strain the custard mixture into an oven dish.
7. Place the oven dish into a larger baking tray and create a water bath by adding boiling water to the tray, so that it comes approximately half way up the oven dish.
8. Bake for 15 minutes.
9. Remove Watalappan carefully (as it will not be firm yet) and decorate the top with cashew nuts.
10. Return Watalappan to the oven for a further 25 – 35 minutes, or until the custard is just set.
11. Allow the custard to cool before covering with plastic wrap and storing in the fridge until ready to serve.

**\*\*NOTE\*\*** Jaggery sugar can be purchased from any good Indian grocery store. Some supermarkets may sell it in the Asian section where you would find regular palm sugar. Jaggery is dark in colour and made from the flower sap of the kithul palm or 'Fish Tail' palm tree. It is ridiculously yummy.