



7 cup vegan burfis ~100 pieces

What?

Besan Flour - 2 cups
Organic/bone char free Sugar - 6 cups
Coconut oil (I used costco coconut oil) - 2 cups
Almond flour - 2 cups
Oat Milk - 2 cups

How?

1. Mix all the ingredients together in a thick bottomed pan and keep stirring on low flame
2. Keep stirring (approximately 30 min) until you see bubbles and the mixture separates from the corners
3. Pour onto a greased plate and cut into pieces when it is semi hot
4. Allow to cool and then split into pieces