

Mawa

1/2 gallon of raw milk (it can already be soured)

3 tbsp vinegar or lemon juice (only needed if milk is not sour)

1/2-3/4 cup coconut sugar

1 tsp stevia powder

shredded coconut (optional)

Pour the milk into a large pot. Turn pot on lowest setting. Once the milk heats up, it may start separating if it is already sour. If it is not sour, add the vinegar or lemon juice. You will see the curds start to separate. You can turn the heat up a little as the milk has to reduce to a pudding consistency.

Keep stirring every 10-15 minutes. Once the milk had reduced to half, add the sweeteners (add more or less based on your preferences, just remember that the milk will reduce more so it will get sweeter as it reduces.) Mix the sweeteners through and keep stirring so the milk doesn't burn or stick to the pot. The cooking process will take about 2 hours. You will know it is done when it is a very thick consistency. The color should be a nice tan.