

## Recipe

### Bhakri

## By

Bhaktin Malathy



## Ingredients

- Wheat flour coarse like rawa (cream of wheat) - 2-cup
- Red chili powder - 1-tsp.
- Ghee - 4 tbsp.
- Sugar - 1-tsp
- Yogurt - 4 tsp
- Turmeric powder - 1-tsp.
- Dried leafy fenugreek (methi)
- Salt - as per taste

## Preparation

1. Sift the flour and add 4 tbsp ghee, turmeric powder, salt, sugar and chopped dry leafy methi.
2. Mix with yogurt and knead the dough with water.
3. Cover and leave for 1 ½ hour.
4. Knead the dough again and make small balls.
5. Roll each ball like a pancake with 1 ½ inch thickness.
6. Roast on griddle until red on both sides.
7. Roast bakharis on low heat only.
8. Apply ghee and serve.

## Serves

2 Persons.

[www.iskcondesiretree.com](http://www.iskcondesiretree.com)

**Hare Krishna Hare Krishna Krishna Krishna Hare Hare  
Hare Rama Hare Rama Rama Rama Hare Hare**