DALL-BAaTTI RECIPE

Ingridients:

1. 3 cup whole wheat flour (atta)

2. 1 cup semolina(suji)

3. 1 cup malai/ghee

4. 1¼ cup lukewarm water for kneading

5. ¼ tsp salt or as per taste

Methods :

1. Make a soft dough out of the flour and semolinamixed with salt,malai & lukewarmwater.
2. Set aside for half an hour.
3. Make round balls with the dough.
4. Brush the baati with ghee.
5. Bake the baati in a preheated oven at 180 degree celcius for 30 min or until done.

for serving :

once cooled down, you can break the baatis and pour ghee into them for serving.

THANKU!