



Ragi biscuits

Serving: 1

Veg

### *Ingredients*

- - 1/2 cup frozen ghee
- - 1/2 cup khari shakkar ( powdered sugar )
- - 1 cup ragi flour
- - 1/2 tsp cinnamon powder
- - 1/2 tsp elachi powder
- - 1 tsp baking powder
- - 3 tbsp milk - to knead dough

### *Preparation Method*

- -Mix the ragi flour, cinnamon powder , elachi powder and baking powder together.
- -Add the frozen ghee to the flour mixture and mix it with your hand.
- -Add the powdered sugar and mix well
- -Add one or two tablespoons of milk to make the dough softer. Take care not to add more milk as the dough will become runny and cannot be used after that.
- -Roll the dough into a ball and refrigerate for half an hour.
- -After half a hour, divide the dough into small balls and flatten it on your palm to make round cookies.
- -Line a baking tray with aluminium foil. Place the cookies on the baking tray, and with help of fork, make 3-4 stripes on the cookies to ensure even baking.
- -Preheat the oven to 100 °C. Bake the cookies for 5-10 minutes at 100 °C.
- -Keep checking in between as the cookies may cook faster than expected. When they start browning at the edges, it's time to remove them.
- -Cool them on a wire rack and store in an airtight container.