**SHAHI TUKDA**

**Ingredients**:

* Bread – 5 slices
* Milkmaid – 1 cup
* Almonds – ¼ cup
* Ghee - ¼ cup ( 2 cup if you cook with Method 2)

**Directions**:

Method 1:

* Roast a slice of Bread on Non Stick pan.
* Roast it on medium flame until it looks brownish in color and become crispy.
* Cut a slice of bread into two half pieces.
* Apply a tbsp of Milkmaid on it.
* Repeat the steps for rest of the slices.
* Now sprinkle chopped almonds on it .
* SHAHI TUKDA is ready!!!

Method 2:

* Heat Ghee on medium flame in a pan.
* Cut slices of bread into two half pieces.
* Fry the slices on medium flame until it gets brown color.
* Now apply milkmaid on it and Sprinkle chopped almonds.
* SHAHI TUKDA is ready!!!