

Naan Khatai

Naan khatai is one of those biscuits that's mainly enjoyed during celebrations such as Eid or Diwali. The rich buttery texture of the butter, combined with the nuttiness of the almonds and fragrance of elachi make it the perfect chai time treat!

Ingredients:

1 cup ghee (clarified butter)
¾ cup castor sugar
¾ cup almond flour
¼ cup chana (Gram / Chick pea) flour
2 cups cake flour
½ crushed/ground elachi (cardamom)
1 tsp baking powder

Method:

Step 1: Preheat your oven to 150 degrees Celsius.

Step 2: In a large mixing bowl, beat the ghee and sugar in a bowl, until light and fluffy.

Step 2: In a separate bowl mix the remaining dry ingredients.

Step 3: Sift dry ingredients into ghee mixture to form a firmish dough.

Step 4: Scoop 1-tablespoonful of dough and roll into a ball (you should have around 20 balls). Arrange on baking tray lined with baking paper, spacing 4cm apart. Make a crosshatch pattern with a fork across tops of dough.

Step 5: Bake in the oven for between 15/20 minutes. The naan khatai are done once they look golden-brown and cracks appear. Remove from oven and let the naan khatai cool thoroughly before removing from the tray.

A good cup of chai or coffee is all that's now needed for you to enjoy the melt-in-your mouth sensation of naan khatai!

I've made some edits to the recipe as contained in the Indian Delights so as to make it as simple as possible.



Kind regards,
Keval