

Ingredients

Quantity	Measure	Ingredients	Description
200	Grammes	Butter	
200	Grammes	Flour, Maida - (American Pillsbury)	
	Little	Salt	to taste

Method

Knead the maida flour well mixed with a little salt, and a little water. Sprinkle a little dry flour on the rolling board, and then roll the dough into a chapatti. Apply or brush butter all over the chapatti, and then sprinkle over it a little dry flour. Fold the chapatti, and again brush butter on the surface, and then sprinkle dry flour, and repeat it for several folds.

Make a ball of this treated dough, and roll it again into a chapatti, and repeat this process 2 or 3 times.

Lastly, roll out the dough to make a 1/2 inch thick chapatti, and cut 1" x 2" pieces, and place these on a buttered tin, and bake it in a moderate oven till the biscuits turn crisp and brown.