

Kaiveesahal is one of the easiest and tastiest snacks from Malabar. We can prepare it with minimal ingredients. You can serve it in Ramadan time also. Let's see how we can prepare it

Ingredients:

1. Maida - 125 gms
2. Egg - 3 nos.
3. Sugar - ½ cup.
4. Cardamom Powder - 1 pinch
5. Salt to taste.
6. Oil - 1 cup.

Method of Preparation:

Take a wide pan, to this add one pinch of salt and 3eggs, beat well. Then add ½ to ¾ cup of sugar, one pinch of cardamom powder and maida. Mix all the ingredients together. No need to add water.

Clean a coconut shell and make one hole. Pour this batter in to the shell by closing the with the finger.

Heat oil in a non stick pan. Bring the shell over the pan and remove the finger and pour the batter in circular motion. Fry it and remove it from oil when cooked well.

Like this prepare all kai veesals by using remaining batter.

Now our kaiveeshal is ready to serve. serve hot.

Enjoy!!!!

<http://garammasala134.blogspot.ae/2014/05/kaiveeshal-malabar-iftar-snack.html>

