

**Ingredients**

Quantity:	Measure:	Ingredients:	Description:
1	Teacup	Flour, Maida - (Refined)	Make do
	As Required	Salt	To add to dough
Half	Teaspoon	Baking Powder	For fermenting t
2	Teaspoon	Sugar	For taste
2	Teaspoon	Cooking Oil	For basting and
1	Teacup	Curds	Mix with the dou
5	Tablespoon	Cooking Oil	For frying

**Method**

1. Sieve the flour, salt, and the baking powder, together.
2. Mix in 2 teaspoons of cooking oil or melted butter along with Curd and sugar and mix well.
3. Make dough and knead well. Set aside in a warm place to rise for at least 2 hours.
4. Cover and set aside for half an hour.
5. When ready to serve food, make balls and shape into thick puris and deep-fry.

Serve with Chole, pickle, & hot green Chutney.