

Maida Muffins

Written by Bhavesh Zaveri



Ingredients

Quantity	Measure	Ingredients	Description
400	Grammes	Flour, Maida - (American Pie Dough)	For Dough
	As Required	Salt	for taste
	As Required	Water	

Method

Knead the maida with water and salt. Keep under moist cloth for fifteen minutes. Divide it into four parts. Roll out each part about 1/4 inch in thickness and 6 inches in diameter.

Keep the curved thawa upside down on the fire. When the thawa is sufficiently hot, place the muffin on it and bake on a steady fire till both sides are brown and crisp.

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Then place the muffins over a slow fire for about 15 minutes until the muffins are fully baked.

You should get one muffin for every 100 grammes of flour