

Ingredients

Quantity	Measure	Ingredients	Description
1	Kilogram	Rice, Boiled	Ukda chawal

Method

Clean and wash the rice and soak for an hour or so Grind it with a little water and salt to taste to a fine but sufficiently dry dough. On a clean plantain leaf, spread a handful of this dough and make a Bhakar (rice cake) a flat round cake about half inch thick and six inches in diameter. Place another clean plantain leaf over it. On a hot thawa preferably of mud or earthen ware, place this Bhakar, with the leaves on. When the leaf on one side is burnt, remove it and turn the bhakar on the other side.

When that leaf is also burnt, remove the baker, wipe and thawa and brown the baker well on both sides. Five to six Bhakars can be made.