

Ingredients

Quantity	Measure	Ingredients
5	Teacup	Flour, Maida - (American Pillsbury)
3	Tablespoon	Ghee
3	Salt-Spoon	Salt

Method

Mix the three ingredients with a little water, and knead the flour for half an hour. Divide the dough into balls, and after sprinkling the board with some dry flour, roll the ball into a round thin shape, with a rolling pin. Apply a little oil to the thawa, with half an onion with a fork pricked to the rounds side, to act like a brush, and place the chapatti, on a pre - heated thawa on a low fire, and fry on both sides. Remove and apply ghee to the surface of the chapatti with the back end of the spoon.

Instead of maida you can also use the flour of the whole wheat. Maida chapattis tend to be smooth and whitish, while the coarse flour ones are rough and brownish.

One teacup flour gives five chapattis of 7 inch diameter.