

### Ingredients

Quantity	Measure	Ingredients
Half	Teaspoon	Aam-Churn (sour mango powder)
1	Teaspoon	Baking Powder
Half	Teaspoon	Chilly Powder, Red
200	Ml.	Cooking Oil
Half	Teaspoon	Coriander Powder
100	Grammes	Flour, Gram /Chana Ata
1	Kilogram	Flour, Maida - (American Pillsbury)
Half	Teaspoon	Garam-Masala
A	Little	Salt
1	Teaspoon	Salt
Half	Teaspoon	Turmeric Powder

### Method

Mix maida, oil, salt and baking powder and rub well. Add water to make a soft dough and knead well. Divide into small balls and roll into circles. Put half teaspoon of filling. Gather up the edges, close it completely and pint the seams well together. Roll again. Deep fry to golden brown.

For the filling fry gram flour on slow fire with a little oil and add the powdered masalas. When half fried remove from fire.

Serve with tamarind chutney.