

## Maida Muffins

Written by Bhavesh Zaveri

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### Ingredients

Quantity	Measure	Ingredients	Description
400	Grammes	Flour, Maida - (American Pie 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