

Ingredients

Quantity:	Measure:	Ingredients:	Description:
1	Kilogram	Rice, Boiled (ukda chawal)	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 Bakar (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 Bakar, with the leaves on. When the leaf on one side is burnt, remove it and turn the baker on the other side.

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