Ingredients

Quantity	Measure	Ingredients
2	Pinch	Cardamom Powder
2	Kilogram	Dhal, Chana (Kabuli chana)
0.5	Kilogram	Flour, Maida - (American Pillsbury)
100	Grammes	Jaggery

Method

Boil the gram dhal and strain the water. Grind it well with the jaggery. Add cardamom powder.

Roll **chapattis of maida** Mix maida 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, and place the chapatti, on a heated thawa, and fry on both sides. Remove and apply ghee to the surface of the chapatti

Spread gram dhal mixture over a chapatti, and apply a little water round the edge of the chapatti and place another chapatti over it, and press the edges. Fry this in ghee or fry plain till both sides are brown, then apply ghee.

Mung dhal can be used in stead of gram dhal.