

Ingredients

Quantity:	Measure:	Ingredients:	Description:
1	Teacup	Flour, Wheat - (Atta)	
	As Required	Salt	to taste
3	Tablespoon	Ghee	or butter

Method

1. Sieve flour and salt. Knead soft pliable dough.
 2. Cover and keep aside for 30 minutes.
 3. Divide portions into 1/3 size of ping pong balls.
 4. Mould into a patties, roll as thin as possible (wafer thin is good).
 5. Use dry flour for dusting while rolling.
 6. If you are not very fast, spread a clean bedsheet and put each round on it, as you roll.
- Finish with all the dough.
7. Heat griddle and roast each round on it, lightly, on both sides.
 8. Apply some clarified butter (ghee), rub two rounds against each other to coat both on one side.
 9. Pile up, and cool for 10 minutes.

To make the khakhras:

1. Put one semi-roasted round on warm griddle.
2. Use a thick, kitchen towel to press.
3. On low flame, press and roast, lightly moving it on griddle in a circular motion.
4. When one side is light golden, flip and repeat for other side.
5. Repeat with all rounds.
6. Pile onto a cloth as done.
7. Cool thoroughly before storing in an airtight container.