

Recipe Name: Karachi Biscuits Recipe

Diet Type:

Course: Snack

Cuisine: Indian

Quantity:



Ingredients

Ingredient	Quantity
• 1-1/2 cups All Purpose Flour (Maida)	4
• 1/2 cup Butter - at room temperature	
• 1/2 cup Custard powder - (vanilla flavoured)	
• 1 cup Caster Sugar	
• 1/4 cup Cashew nuts - chopped	
• 3/4 cup Tutti frutti	
• 1 teaspoon Baking powder	
• 5 tablespoons Milk	

Preparation

- To prepare Karachi Biscuits Recipe, in a large mixing bowl, sieve in All-purpose flour and Custard powder and Mix well.
- Add in roughly chopped cashew nuts and Tutti frutti.
- Mix.
- In another mixing bowl add butter and powdered sugar.
- Cream the butter and sugar well by whisking and then add in milk.
- Whisk everything together.
- Once the milk, butter and sugar are well combined, add prepared mixture of flour, custard nuts and tutti frutti, in batches.
- Make sure there are no lumps.
- Add a little mil if you feel that the dough is too dry.
- Roll the prepared dough to form rectangular logs or any desired shapes and cover it using a cling wrap and freeze it for about 15 mins or until it become firm.
- Meanwhile, preheat oven at 180 Deg C.
- Once firmed, remove cling wrap from the dough and cut into even sized biscuits.
- Arrange cookies to be baked on a baking sheet with 1 inch gap in between and bake in preheated



oven for about 15 minutes or until the cookies start darkening in colour.

- Once the completely cooled store Karachi Biscuits recipe in airtight containers and enjoy with Ginger Cardamom Chai.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
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