

Recipe Name: Makki Ki Baked Mathri Recipe (Baked Cornmeal Flaky Biscuit)

Diet Type:

Course: Snack

Cuisine: North Indian Recipes

Quantity:



Ingredients

Ingredient	Quantity
• 2 cup Corn meal	15
• 2 to 3 tablespoons Sesame seeds (Til seeds)	
• 1/2 tablespoon Kasuri Methi (Dried Fenugreek Leaves)	
• Sunflower Oil - as required	
• 1/2 teaspoon Whole Black Peppercorns - crushed	
• Salt - to taste	
• 1 cup Water - warm	

Preparation

- To begin making the Makki Ki Baked Mathri recipe, take a bowl and add corn meal (Makki ka aata), salt, crushed black pepper, kasoori methi and oil in the flour.
- Knead a soft dough with lukewarm water.
- Leave the dough covered for 10 to 15 minutes.
- Mash the dough to make it soft.
- Preheat the oven at 180 degree C.
- Take out a small lump from the dough and shape it like a ball.
- Flatten it a little with both hands.
- Now place the Mathris on a baking tray.
- Bake them for at least 25-30 minutes in an oven or until they turned light brown from both the sides.
- The delicious Corn flaky Mathris are now ready to serve and eat.
- You can put them in an air tight container and you can enjoy them for at least a month.

Macronutrients



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

