

Naan Kathai

Ingredients

- 1 cup ghee (beat until white)
- 1 cup castor sugar
- 1 tsp. fine elachie
- 1 heaped tsp. chana flour
- ¼ tsp. bicarb
- 1 ½ cups flour – add little more flour if required

Method

Beat ghee until white.
Add castor sugar and beat well until white and fluffy.
Add in rest of ingredients.
Make into small balls. Add slices of badam.
Bake at 180 degrees celcius.