

Sweet Roti



Prep Time: 20 minutes. Cook Time: 1.5 – 2 hours. Total Time: 2-2:30 hours. Serves 8-10 people.

Ingredients:

Flour (Roti Atta) – 4 cups
White Flour (Maida) – 4 cups
Salt – 2 teaspoons
Ghee (melted) – 1 ½ cups
Sugar – 1 ¼ - 1 ½ cups (depending on taste)
Baking Powder – 4 teaspoons
Egg(s) – 1-2 (whipped by fork)
Whole milk – 1 cup
Warm Water – As needed
Sugar – As needed to apply on the rotis

Procedure:

- 1) Mix sugar, salt, baking powder with white flour (maida) and flour (roti atta).
- 2) Add ghee and whipped egg(s) to the above. Mix well.
- 3) Knead the mixture while adding milk.
- 4) Add warm water in very small quantities if needed.
- 5) Knead some more.
- 6) Let the dough sit for 24 hours.
- 7) Make balls of the dough.
- 8) Mix sugar in a little bit of water until it dissolves.
- 9) With the help of a rolling pin make thick rotis (1/4 to 1/3 of an inch).
- 10) Puncture the rotis with a fork at 5-7 points.
- 11) Cook both sides in the griller until it becomes golden brown.
- 12) Once done, baste one side of the roti with the sugar mixture. Serve warm.