

# No Yeast KULCHA

## Recipe

### Ingredients:

- Aata - 2 Cup
- Curd - 1/4 cup
- Butter - 2-3 tablespoons
- Powdered Sugar - 2 tsp
- Baking Powder - 1 tsp
- Salt as per taste
- Kalonji seeds/Ajwain seeds
- Kasoori Methi/Fresh Coriander

### Method:

- Mix all the ingredients except the butter in a bowl and knead a super soft dough using warm water.
- Mix softened butter and knead for 2-3 mins.
- Keep aside for an hour.
- Make 6 dough balls and roll them to make thick chapatis. Sprinkle some seeds and some herbs and give a final roll.
- Bake in a pre heated Oven @ 200 degrees for 8 to 10 minutes.