

## Nan Khatai

### Ingredients:

- ½ cup Besan
- ½ cup Atta
- ½ cup Maida
- ½ cup ghee
- ½ cup powdered sugar
- 1 tea spoon cardamom powder

### Method:

1. Mix everything together in a big bowl and use your fingers to form a soft dough
2. Add a teaspoon of milk if the dough does not come together. This would not really be needed though.
3. Pre heat the oven @ 170 degrees for 15 minutes
4. Shape the dough into flattened balls (like a peda) and make an indentation in each peda.
5. Add some crushed nuts in each indentation. Place them on the baking tray and bake for 15 minutes @ 170 degrees.
6. Bring them out once the bottom looks baked and cool them on the cooling rack,
7. Store in an airtight container after they have completely cooled.  
before cutting.