

## **Ingredients**

Maida (All-purpose flour)-2 cup

Salt-to taste

Boiled water -

Coconut oil-2 tbsp

## **Method**

Take a non stick kadai and fry the maida for about 10 minutes in low flame .When cool ,u can sieve the flour to avoid lumps ...

Keep this flour in a deep bottomed dish and add salted boiled water to this as we do for the ari pathiri ..Blend well with a spatula (don't use ur hand ok :) ) At this stage add coconut oil for making the dough smooth and non sticky ..When the flour become bit cool use ur hand and knead the flour well ..U will get a smooth dough .So divide the dough into small equal balls .Take a poori press and dip each ball into oil and place it in the press and press slowly .So u will get medium sized round pathiri ..

Heat a non-stick tawa in low flame and place the pathiri in it .After one minute the turn into other side .Cook that side for few seconds ..Turn the fire to high and flip the pathiri to the other side..Cook both sides ..(Same like makig chapathy)..