

Spicy Diamond Crackers / Diamond Cuts/ Savory Maida Biscuits / Tukda



Diamond cuts / crackers are made from maida / all purpose flour in which spices are added, kneaded and then deep fried. This evening time snack tastes really great with hot cup of tea.

Ingredients

- 1 Cup of Maida / All Purpose flour**
- 1 Tbsp of Butter**
- 1 Tsp of Red Chilly Powder**
- A Pinch of Asafoetida**
- Less Than 1/4 Tsp of Baking Soda**

Water for Kneading
Salt to Taste
Oil for Deep Frying

Method



- In a mixing bowl, add maida, baking soda, butter, red chilly powder, asafoetida, salt and water for kneading. Mix all the ingredients well.
- Knead the dough until it is soft.
- Cover and let it rest for 30 mins.
- Divide the dough into equal balls.
- Roll into thin chapathi's and cut into vertically and diagonally with one inch space between each lines to get diamond shapes.
- Heat oil in a deep frying pan, fry the diamonds in a medium flame until it turns golden brown on both sides. Let it cool down and store them in a airtight container.
- Spicy diamond cuts are ready.



Tips

- You can also add ajwain and cumin, if you prefer.
- Adjust the spicyness according to your taste.
- Don't worry if diamonds are together, if you drop in oil, it will separate.

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