

Easy Digestive Biscuits Recipe (Homemade) / Eggless Biscuit Recipe



Easy Digestive Biscuits Recipe (Homemade) is a semi-sweet biscuit also called sweet meal biscuit is very popular in United kingdom. I am a big fan of UK Mc Vitie's biscuits. I wanted to try this digestive biscuit recipe at home so I did some google search and finally saw this simplest and best digestive biscuit recipe. I have tried few times, they are really crunchy and the taste is very close to Mc vities biscuit. This digestive biscuits are simple to make, you can use cookie cutters to make fun shapes and they are yummy with evening tea or coffee.

Check my cookies recipes in my blog. Click the below link for recipe.

1. [Easy Peanut Butter Cookies Recipe](#)
2. [Eggless Rose Cornflakes Cookies / No Butter Cookies Recipe](#)
3. [Nankhatai /Eggless Indian Cookies](#)
4. [COCONUT OATMEAL COOKIES](#)

Easy Digestive Biscuits Recipe (Homemade)

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Easy Digestive Biscuits Recipe (Homemade)



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Prep time

1 hour

Cook time

20 mins

Total time

1 hour 20 mins

Easy Digestive Biscuits Recipe (Homemade) is a crunchy, tasty english style biscuit. It tasted like Mcvitie's digestive biscuit and is very easy to make at home.

Author: Gayathri Ramanan

Recipe type: snacks

Cuisine: Indian

Serves: 15

Ingredients

- $\frac{1}{4}$ Cup of All purpose flour (maida)
- $\frac{3}{4}$ cup of whole wheat flour
- $\frac{1}{2}$ tsp of baking powder
- 4 tbsp of unsalted butter
- $\frac{1}{4}$ cup + 2 tbsp of white sugar or confectioner sugar
- 2 tbsp of milk, cold
- pinch of salt

Instructions

1. In a mixing bowl, add all purpose flour, wheat flour, salt and baking powder. Mix well with a whisk.
2. Add the butter to the bowl and rub the butter with your fingertips.
3. Add the sugar and milk, mix and form a stiff dough.
4. Knead this dough on a clean counter top until smooth.
5. Place the dough in same bowl, cover and refrigerate it for an hour.
6. The resting time will make the biscuits more tender and crisp.
7. Preheat your oven to 350 F.
8. Roll out the dough to $\frac{1}{8}$ inch thickness and cut it into round shape.
9. Place the biscuit on a butter greased plate, prick evenly with a fork and bake it for 15 to 20 mins or until it turns pale gold.
10. Cool it for sometime and enjoy with tea.

Notes

The resting time in fridge will make the biscuits more tender and crisp.

You can also roll the dough to a cylindrical shape and chill it and cut it in circular shape.

Dip this biscuit in melted chocolate for chocolate coated biscuit.

You could also use cookie cutters to make fun shapes.
I substitute white sugar for Confectioners' Sugar since I didn't have confectioners' sugar handy. They are nothing but powdered sugar.



[Coconut Idly Podi / Thengai Podi Recipe](#)



Coconut Idly Podi

Coconut Idly Podi / Coconut Milagai Podi / Thengai podi recipe is a dry spice powder with a combination of dals, red chilly, garlic and coconut. This coconut spice powder is a flavorful, simple instant powder which we always have in our pantry. They are so aromatic and tasty because of coconut and other spices in it. This is an authentic coconut idly podi recipe which I learned from my mother-in-law. Don't get confused with idly milagai podi which is a different recipe, I will share it later. You can have this coconut podi with [idly](#) or [dosa](#) or

[upma](#) or plain rice with sesame oil / ghee.

How to make Coconut Idly Podi / Thengai Podi Recipe

Coconut Idly Podi / Thengai Podi Recipe



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Prep time

5 mins

Cook time

15 mins

Total time

20 mins

Coconut Idly Podi / Thengai Podi Recipe is a simple and flavorful recipe. It is a great accompaniment for idly, dosa, upma and rice.

Author: Gayathri Ramanan

Recipe type: Homemade

Cuisine: Indian

Serves: 3

Ingredients

- 1 Cup of Toor Dal
- 1 Cup of Urad Dal
- 1 Cup of Freshly Grated Coconut or Dry Desiccated

Coconut

- $\frac{1}{2}$ Cup of Coriander (Dhaniya)
- 1 Cup to 1 and $\frac{1}{4}$ Cup of Red Chilly
- 10 Garlic Cloves
- $\frac{1}{4}$ Tsp of Asafoetida
- Salt to taste

Instructions

1. Heat a pan, dry roast all the ingredients except red chilly, garlic, asafoetida and salt, till they turn golden brown color and aroma arises. Once it done, turn off the flame. Heat a pan with oil, roast the red chilly, asafoetida and garlic, till they turn golden brown color.
2. Let it cool down for 5-10 mins.
3. In a mixie, grind all the ingredients together and salt to a fine powder. Store it in an airtight container.
4. Serve it with idly or dosa or upma or rice with gingelly oil.

Notes

Always store it in an airtight container.

To increase shelf life, use only dry spoon.

Adjust the number of red chilly according to your taste



Tags: [Coconut Idly Podi](#), [Thengai Podi Recipe](#), [coconut idly podi recipe](#), [thengai podi recipe](#), [idly podi recipe](#), [podi recipe](#), [side dish for idly dosa](#), [thengai milagai podi](#), [spiced coconut powder](#), [chutney powder](#), [thavana podi.](#), [coconut spice powder](#), [Coconut podi brahmin Style](#), [coconut podi](#), [thengai podi](#), [side dish for idly dosa](#)

Bakery Style Thengai Bun Recipe / How to make Coconut Bun



Coconut Bun (Bakery Style)

Time is flying, I can't believe that my blog FoodyBuddy (My best friend) turned 3 today...Happy

Birthday FoodyBuddy ☐ ☐ ☐

I sincerely thank all my fellow bloggers, friends, foodies, casual visitors, family members and critiques as I progress in this virtual world of blogging ...This certainly has enriched my life, added color and has certainly given me something useful to share back with the community . Besides sharing my recipes in 3 years of blogging, I have also learnt a lot in cooking techniques, learned many cuisines and I am trying to improve my food photography and presentation skills too ☐ Finally it is certainly a feeling of joy and satisfaction to learn that the recipes you share is appreciated by folks from the far corners of the world and I do want to thank my husband, my parents and my brother for their constant support and appreciation ...In this 3 years of blogging, am almost nearing to 500th post, won prizes and I want to thank [kumudham Snegithi](#) and [Deccan chronicle](#) for featuring my recipes this year.. Thank you everyone ☐

To enjoy this beautiful day I have posted Bakery style Thengai bun recipe / Coconut bun which is a Indian delicacy that I got introduced to as I grew up in southern India (Coimbatore). This bun is one of my favourite recipes close to my heart and it evokes nostalgic feelings of eating coconut bun in late evenings as dusk sets in . The aroma of coconut bun hot from the bakery makes my mouth salivate and eating fresh, hot bun filled with coconut flakes, sugar, tutti frutti and nuts takes one immediately to a happy place that I still cherish. Coconut bun goes well with tea (black or green) and I just want to share this recipe with everyone as it is very simple to make and also delicious.

Thengai Bun (bakery style)



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Recipe Source: Amuthiskitchen

How to make Bakery style Thengai bun Recipe / Coconut bun picture tutorial



Bakery Style Thengai Bun Recipe / How to make Thengai Bun



Coconut Bun (Bakery Style)

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Prep time
1 hour 30 mins

Cook time

25 mins

Total time

1 hour 55 mins

Bakery Style Thengai Bun Recipe / Coconut Bun / Dilkush is

Author: Gayathri Ramanan

Recipe type: baking

Cuisine: Indian

Serves: 6

Ingredients

- 1 Cup of All Purpose Flour (maida)
- $\frac{1}{4}$ Cup of Whole Wheat Flour
- 5 Tsp of Sugar
- 1 Tsp of Instant Yeast (see notes)
- $\frac{1}{2}$ Cup of Warm Milk (see notes)
- 2 Tbsp of Water
- 3 Tsp of Oil
- 2 Tsp of Butter / Ghee
- Pinch of Baking Powder
- For Filling
- $\frac{1}{2}$ Cup of Sweetened Coconut Flakes (see notes)
- 7 Tsp of Sugar
- $\frac{1}{2}$ Cup of Tutti Frutti (see notes)
- 10 Roasted Cashews
- 2 Pinches of Cardamom Powder
- 3 Tsp of Ghee / Butter

Instructions

1. In a bowl, add all purpose flour, wheat flour, sugar, oil, instant yeast and baking powder. Mix well with a fork.
2. Add warm milk, water and butter. Mix well and start kneading to form sticky dough.
3. Cover the bowl with a towel and allow it to raise for 45 mins.
4. For the stuffing, take a bowl, add coconut flakes,

sugar, tutti frutti, cashews, cardamom powder and ghee. Mix everything well. Your stuffing is ready.

5. Now divide the dough into two equal parts.
6. Grease the baking pan with ghee (clarified butter), roll / pat the one part of the dough into 8" circle and place it into baking pan.
7. Spread the stuffing evenly throughout the dough.
8. Roll the other part of the dough into 8" circle and cover the stuffing. Seal the edges completely.
9. Allow this for second rise for 30 mins. Meanwhile preheat the oven to 375 F.
10. After 30 mins, brush the dough with ghee (butter) and bake it for 25 mins until the crust turns golden brown.
11. After you take out the bun from the oven, brush it with ghee and cool it for few mins.
12. Cut into desired slices and enjoy.
13. Hot, yummy coconut bun is ready to serve with tea.

Notes

Here I used sweetened coconut flakes. If you don't have that. Use regular grated coconut, toast it in a medium flame and add extra sugar.

I used roasted cashews. If it is not available for you. Roast the cashews in ghee and add it to the stuffing.

I used instant yeast, if you don't have that. You can use any kind of yeast but proofing of yeast is must so add the yeast in warm milk for 5 mins and then add it to the flour.

Tutti frutti adds crunchy taste. If it is not available for you. Add lot of nuts and raisins.

Always add warm milk. Raw milk might kill the yeast.

Do not skip cardamom, as it adds nice flavor to the stuffing.

Dilkush Bun



Tags: [thengai bun](#), [thengai bun recipe](#), [bakery style thengai bun recipe](#), [coconut stuffed bun](#), [dilkush bun recipe](#), [coconut stuffed tutti frutti bun](#), [how to make thengai bun at home](#), [how to make coconut bun](#), [coconut stuffed bun](#), [prepare thengai bun](#), [eggless thengai bun](#), [eggless coconut bun](#), [eggless baking](#), [bun recipe](#), [thengai bun seivadhupadi](#), [thengai bun bakery style](#), [coconut bun bakery style](#)