

# 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)

5.0 from 1 reviews

Easy Digestive Biscuits Recipe (Homemade)



[Save Print](#)

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 Mcvities' disgestive 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.



---

## [Microwave Mug Brownie Recipe](#) [/ Eggless Microwave Brownie](#)

# Microwave Brownie in a Mug



©foodybuddy.net

Microwave mug brownie recipe / Eggless microwave brownie is a perfect sweet, which is made really easily and fast. 2 mins is all you need to make this eggless chocolate brownie in microwave. I really liked the flavor and liked the consistency, they are super moist and delicious in taste. I wanted something to satisfy my sweet tooth, with little effort so I made this brownie yesterday. If you don't have oven, still wanted to make brownie. You can use microwave to make yummy brownie in a mug or mug cake. Serve brownie with ice cream on top. I already posted few mug cake recipes in my blog, check [vanilla strawberry mug cake](#), [single serving](#)

[microwave chocolate cake](#), [eggless chocolate mayo mug cake](#).

## How to make microwave mug brownie recipe

Microwave Mug Brownie Recipe / Eggless Microwave Brownie



[Save Print](#)

Prep time

1 min

Cook time

1 min

Total time

2 mins

Microwave Mug Brownie Recipe / Eggless Microwave Brownie is a moist, delicious dessert that can be made in 2 mins. Kids will love it.

Author: Gayathri Ramanan

Recipe type: microwave recipe

Cuisine: American

Serves: 1

Ingredients

- $\frac{1}{4}$  Cup of All Purpose Flour
- $\frac{1}{4}$  Cup of sugar
- 2 Tbsp of Cocoa Powder

- 2 Tbsp of Butter, unsalted (omit if vegan)- see notes
- $\frac{1}{4}$  Cup of Milk (omit if vegan)- see notes
- pinch of salt
- 1-2 teaspoon vanilla extract
- Few chocolate chips (omit if vegan) – see notes

## Instructions

1. First, in a mug add in all-purpose flour, sugar, salt and cocoa powder, whisk well. Make sure there are no cocoa lumps.
2. Add melted unsalted butter, vanilla extract and milk, stir well without any lumps. Arranging chocolate chips on top would be a great idea.
3. Clean the rim and start with 1 minute and increase until the brownie is done. Repeat microwaving for another 30 secs.
4. Let it cool for about 20 minutes before serving.
5. Serve warm with vanilla ice cream & enjoy!

## Notes

Cooking time will vary greatly depending on your microwave, the width and depth of the mug.

Always keep a close eye on your mug while in the microwave so it doesn't over flow or over cook.

If you are vegan, use vegetable oil / canola oil / peanut butter in place of butter.

Instead of milk, vegans can use almond milk or soy milk.

Adding choco chips is optional.

Adding pinch of salt enhance sweetness.

You can use brown sugar instead of white sugar.

# MUG BROWNIE



©foodybuddy.net

Tags: [microwave mug brownie recipe](#), [eggless microwave brownie](#), [eggless brownie recipe](#), [microwave cake recipe](#), [how to make easy mug cake](#), [prepare mug brownie at home](#), [2 min microwave brownie in a mug](#).

---

# How to make Sev Puri / Sev Papdi chat



Sev Puri is one of the famous street food snack in India. Sev means crispy gram flour noodles and Papdi refers to crispy wheat flour disc. You can make this easy delicious sev puri chat at home in few minutes. You just need crispy papdi, sev, [green chutney](#), sweet chutney, onion, potato and tomato. This is a basic recipe for sev puri. You can customize the recipe to your taste. I absolutely loved it.

# How to make Sev Puri / Sev Papdi chat

How to make Sev Puri / Sev Papdi chat



[Save Print](#)

Prep time

5 mins

Cook time

15 mins

Total time

20 mins

Sev puri recipe is one of the famous Indian chat made with crispy papdis, sev, potato, onion, tomato and chutneys. Try this easy chat at home, you will love it.

Author: Gayathri Ramanan

Recipe type: snacks

Cuisine: Indian

Serves: 8

Ingredients

- 8 Crispy Papdis
- $\frac{1}{2}$  Cup of Sev
- 2 Potatoes, Boiled and mashed
- 1 Onion, Finely Chopped
- 1 Big Tomato, Finely Chopped
- 2 Tbsp of Sweet Chutney

- 1 Tbsp of Green Chutney
- Few Coriander Leaves, Chopped
- $\frac{1}{2}$  Tsp of Chat Masala
- 1 Tsp of Lemon Juice

## Instructions

1. Wash and chop the onion and tomato finely.
2. Boil and mash the potato.
3. Keep all the ingredients ready like chutneys, chat masala and lemon juice.
4. Arrange the puris on a plate, top it up with onions, tomatoes and potatoes.
5. Sprinkle some chat masala to it.
6. Top it up with green chutney then with sweet chutney.
7. Sprinkle some sev on top as much you want.
8. Add a dash of lemon juice to the puri.
9. Finally garnish with coriander leaves.
10. Sev puri is ready to serve immediately.

## Notes

You can use either thin or thick omapodi (sev). Here I used nylon sev.

Add chutneys little or more according to your taste.

Even you can add garlic chutney if you have.

To make sweet chutney at home, you need

10 dates

$\frac{3}{4}$  tbsp of tamarind

$\frac{3}{4}$  tbsp of jaggery

$\frac{1}{2}$  tsp of red chilli powder

$\frac{1}{2}$  tsp of roasted cumin powder

salt and water.

pinch of chaat masala



tags: [sev puri recipe](#), [how to make sev puri recipe at home](#), [sev padpi chat](#), [chat recipes](#)