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 Mcvitie's disgestive biscuit and is very easy to make at home.
Author: Gayathri Ramanan

Recipe type: snacks
Cuisine: Indian
Serves: 15
Ingredients

- ¼ Cup of All purpose flour (maida)
- ¾ cup of whole wheat flour
- ½ tsp of baking powder
- 4 tbsp of unsalted butter
- ¼ 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 ⅛ 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 tuns 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 sugar since I didn't have confectioners' sugar handy. They are nothing but powdered sugar.



INSTANT DHOKLA RECIPE / KHAMAN DHOKLA



Instant dhokla recipe / Khaman Dhokla is a great, filling and healthy Gujarati snack as it is steamed. This dhokla recipe is prepared with besan flour, sooji and other spices. The eno salt and citric acid added makes the dhokla soft and spongy in texture. This is the first time I tried in my life, so I refered this site. It came out so good and we enjoyed it for sunday breakfast. You can have it with green chutney on side, it will be tasty. Try it you will love it.

INSTANT DHOKLA RECIPE / KHAMAN DHOKLA

4.0 from 1 reviews
INSTANT DHOKLA RECIPE / KHAMAN DHOKLA



Save Print

Prep time
15 mins
Cook time
20 mins
Total time
35 mins

Instant dhokla recipe / Khaman dhokla is a great, filling and healthy Gujarati snack as it is steamed.Have it with green chutney on side, it will be tasty

Author: Gayathri Ramanan
Recipe type: snacks
Cuisine: Indian
Serves: 2
Ingredients

- 1 cup Besan Flour (Gram flour)
- 1.5 tablespoon Rava (Sooji / semolina)
- A pinch of Asafoetida
- 1 tablespoon Sugar
- Salt to taste
- WET INGREDIENTS
- 1 Tsp of crushed ginger and green chilly.
- 1.5 teaspoon Eno (fruit Salt)
- ½ teaspoon Citric acid
- 2.5 tablespoon Oil
- 1 cup Water

- FOR TEMPERING
- 1 teaspoon Mustard seeds
- Few Curry leaves
- 2 tablespoon Water (optional)
- 3 Small Green Chilies
- 2 Tsp of Cumin
- 2 Tsp of Coriander Leaves, chopped
- 1 tablespoon Oil

Instructions

1. In a bowl, add all the dry ingredients, mix well.
2. To that bowl, add all the wet ingredients, whisk it well. Make sure there are no lumps. Now batter looks frothy.
3. Grease the aluminium pan with some oil, pour the batter into it.
4. Place the cooker, add water to the bottom, lay the stand. Place the aluminium pan above the stand.
5. Cover it with a lid, remove the weight. Steam it for 15-20 mins.
6. Take it out and allow it to cool down for 30 minutes. Insert a knife around the edges to loosen up dhokla. Flip it over onto a plate
7. Heat a pan with oil, add all the temperings after it pops up, add water and coriander leaves. Pour the tempering over the dhokla.
8. Cut your dhokla to your desired shapes and enjoy with chutney of your choice.

Notes
Adding eno and citric acid makes the dhokla soft and fluffy.
No eno in your home, use baking powder. Instead of citric acid, add lemon juice.
The batter should be of pouring consistency.
You can use cooker or large cooking vessel to make dhokla.
To check the doneness, insert the tooth prick and check. If it comes out clean, your dhokla is ready.
Follow the same recipe for microwave dhokla.

After adding eno, dont let the batter to sit for long time. Steam it quickly. Then It will turn hard.
You can also make dhokla idly by steaming the same batter in idly plate.



Tags: dhokla, dhokla recipe, how to make dhokla at home, instant dhokla recipe, khaman dhokla, how to make khaman dhokla, prepare soft gujarati dhokla, snack recipe healthy, dhokla recipe with besan flour.

Spinach Pakoda Recipe / Palak Keerai Pakoda / Keerai Pakoda



Spinach Pakoda Recipe / Palak Keerai Pakoda / Keerai Pakoda is a crispy, yummy deep fried south Indian snack made with besan flour, rice flour, spinach, onion and spices. It is easy to prepare snack, goes well with hot cup of tea or coffee during cold winter evening or raining days. Making keerai pakoda is very simple and straight forward, mix all the ingredients in a bowl, finally deep fry it oil. You can make different kind of pakoda just by changing the veggies, even plain onion pakoda tastes great. Make this palak keerai pakoda for unexpected

guests or after school snacks for kids.

Also try my other snacks. Recipes in my blog

1. Sabudana Vadai
2. Masala Vadai
3. Poha (aval) vadai
4. Ulundhu Vadai
5. Vazhaipoo Vadai
6. Wheat Bonda
7. Mysore Bonda
8. Mangalore Bonda
9. Dosa Batter Fritters
10. Vazhakkai Bhajji

How to make Spinach Pakoda Recipe

Spinach Pakoda Recipe / Palak Keerai Pakoda / Keerai Pakoda



Save Print
Prep time
10 mins
Cook time
20 mins

Total time
30 mins

Spinach Pakoda Recipe / Palak Keerai Pakoda / Keerai Pakoda is a crispy deep fried south Indian tea time snack made with spinach, onion and besan flour.
Author: Gayathri Ramanan
Recipe type: snacks
Cuisine: Indian
Serves: 2 servings
Ingredients

- 1 Cup of Besan Flour
- ¼ Cup of Rice Flour
- 1 Yellow Onion or any onion, Sliced
- ½ Tsp of Fennel Seeds
- 1 Cup of Spinach, Chopped
- 1 Tsp of Red Chilly Powder
- 1- 1.5 Tsp of Chilly Ginger Garlic Paste
- Few Curry Leaves
- 1 Tsp of Salt
- ½ Tsp of Baking Soda
- 2 Tbsp of Vegetable OIl

Instructions

1. Wash and chop the spinach and slice the onion.
2. In a bowl, add besan flour, rice flour, salt and baking soda. Mix well with hand.
3. Add fennel seeds, red chilly powder, chilly ginger garlic paste, curry leaves, spinach, onion. Mix all the ingredients well so that onions and spinach are coated with mixture.
4. Add oil and sprinkle 2 tsp of water, mix again. If you love cashew nuts, chop it and add to the mixture. Mix everything together. ” DO NOT ADD MORE THAN 2 TSP of water.”
5. Heat the oil in a pan to deep fry. When it is hot, add a pinch of batter to the oil, if it rises up immediately.

Oil is ready to deep fry.

6. Take a small portion of the mixture, gently drop into the oil, fry it in a medium flame till golden brown color, stirring occasionally in between for even cooking.
7. Once it done, take the pakoda out, drain them in a paper towel to absorb excess oil.
8. Hot, yummy spinach pakoda is ready to munch with tea.

Notes
Do not add lot of water to the mixture. Water from onion and salt should be more than enough.
Always fry pakoda in medium high flame.
Add asafoetida to the mixture, I forgot to add.
You can also add chopped coriander leaves to the mixture.
Here I used dried curry leaves, you can use fresh one for more flavor.



Tags: spinach pakoda recipe, palak keerai pakoda, how tomake keerai pakoda, pakoda recipe south Indian style, prepare crispy keerai pakoda, spinach pakoda, evening snacks, kids snacks,