

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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