

Indian Khari

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Ingredients:

2 cups	Plain flour (maida)
4 tbsp	butter to make dough
2 sticks (1 cup)	butter
¼ tsp	Salt
¼ tsp	lemon juice
½ cup	cold water
2 tbsp	Plain flour for dusting



Method:

1. In the mixing bowl, add plain flour, salt, lemon juice, 4tbsp butter and mix well. Mix all the ingredients by rubbing between your palms.
2. Then add cold water, little at a time to make medium dough. You can use stand mixer to make this dough.
3. Sprinkle some plain flour on working surface and knead dough (stretch) for 7 minutes (without adding water). OR you can use stand mixer to make dough. Transfer the dough in zip lock bag and refrigerate for about 20 minutes.
4. Take 2 stick (1 cup) butter (make sure butter is cold and not at room temperature) on a plastic wrap and roll it with rolling pin and make rectangle sheet. Refrigerate it for 20 minutes.
5. Take out dough from refrigerator. Lightly dust working surface with plain flour and roll dough into a sheet.
6. Place butter sheet in the center of the dough sheet and remove cling wrap. Cover the butter sheet with dough by folding the dough sheet from all the sides to cover the butter sheet. Sprinkle some plain flour on the sheet and flip it.
7. Sprinkle some more plain flour and roll the sheet again. Try to roll as even as possible. Fold the sheet from left to the center and again fold the sheet from right to the center overlapping each other. Cover it with cling wrap, place it in a tray and refrigerate it for 20 minutes. Repeat this step for 3 times more.
8. Take out the sheet from the refrigerator, remove the cling wrap, sprinkle some plain flour on working station, place the sheet, put some plain flour on the sheet and roll it again. Try to roll it as even as possible.
9. Once the sheet is completely rolled, cut pieces of your choice and place them on the baking tray. Bake this at 400F for 8 to 10 minutes and then bake at 350F for 14 to 20 minutes.
10. Remove from tray and place on cookie rack till fully cooled, before storing in airtight container.