Rote



Ingredients

- [ ] 2 cups of flour
- [ ] ½ cup of sugar
- [ ] 1 cup of milk
- [ ] 2 cups of ghee
- [ ] 1 tbsp of fennel seeds (gros anis)
- [ ] 1 tbsp of cardamom powder
- [ ] A spoonful of sliced almonds (badam)
- [ ] A handful of raisins

Directions

1. In a mixing bowl, combine the flour, sugar, ghee, milk, fennel seeds, and cardamom powder to form a soft yet firm dough.
2. Divide the dough into small portions and shape them into balls. Flatten each ball gently with your palms.
3. Place a few sliced almonds and raisins in the center of each flattened dough piece, then reshape the dough into a ball, enclosing the filling.
4. Flatten the ball again gently to form a disc.
5. In a pan, heat the ghee until melted.
6. Fry the Rote until golden brown on both sides.
7. Serve warm with puri, laddoo, kheer, and greo!

