

SAVORY MASALA COOKIES

- 2 cups all purpose flour
- 1 tsp baking powder
- 2tsp sugar
- 2 medium yellow onions finely chopped
- 2-3 green chillies finely chopped (or to taste)
- handful of fresh coriander/cilantro finely chopped
- 1/3 cup oil
- 4 tbsp butter (liquid)
- 1/4 cup or less of warm water

spice blend

- 4 tbsp sesame seeds roasted
- 1 tsp cumin (optional)
- 1 1/2 tsp salt

In a mixing bowl, mix the dry ingredients, followed by onion, green chili, coriander , oil and butter. Mix, it will be crumbly like bread crumbs, add water make a dough. cover and keep for 30 min.

Pre-heat oven to 350 F . Roll the dough and cut with help of cookie cutter, or just roll small disc, like i did, it's uneven but it gives a nice rustic touch. Since the dough is not that firm, make sure you roll it on a non-stick surface, so it is easier to peel the cookies. Don't roll to thin and don't get bothered by uneven surface. Bake for about 20-30 min, make sure they don't turn too brown, we do not want to burn the onions. Serve hot with some masala adrak chai .