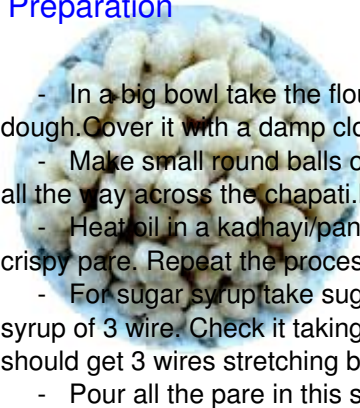

Shakkarpore

Author: priya

Preparation



- In a big bowl take the flour, ghee and mix it with your hands. Now add little water at a time to make a stiff dough. Cover it with a damp cloth and leave it for 15-20 minutes.
- Make small round balls out of dough and roll it into a nearly 1/2 cm thick chapati. Using a knife make linear cuts all the way across the chapati. Now make similar cuts in the opposite direction
- Heat oil in a kadhai/pan and deep fry these pieces. The oil should not be smoky hot. Fry till you get golden and crispy pare. Repeat the process with the rest of the dough. Let them cool.
- For sugar syrup take sugar and 1 1/2 cup water in a pan and heat it. Let it boil for some time till you get sugar syrup of 3 wire. Check it taking a little syrup on your thumb. Now touch it with forefinger and then slowly separate. You should get 3 wires stretching between your thumb and forefinger.
- Pour all the pare in this syrup and mix quickly to coat all the pieces. Take them out in a plate and allow to cool. Store in a airtight container.

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Notes

No Description available

Preparation Time	5 min	Difficulty	very simple
Portions	1 portion	Amount	
Country/Region		Costs per Portion	