



Khura Recipe

(This is a sweet treat eaten at the New Year celebration called Losar)

Ingredients and equipment

Mixing bowl

1 cup of plain flour

½ teaspoon baking powder

Half a cup hot water

4 dessert spoons of caster sugar

A chunk of butter

1 egg

Rolling pin

Method

Mix flour and baking powder into the bowl

Rub in the butter

Rub in the egg

Dissolve the sugar in the warm water

Add the cooled water to the mixture in the bowl bit by bit

Work the dough so it is not sticky but soft and elastic.

Roll out the dough to about 3 mm thickness.

Cut into sections and form your designs – keeping it thin and not overworking it

These will then be deep fried until golden brown