

Preserved Karanchi Biscuits

These delightful Karanchi biscuits are not only tasty but also designed to last up to six months, thanks to the inclusion of natural preservatives. Perfect for snacking or gifting, these biscuits have a rich flavor and a satisfying crunch.


30 min

Total time

easy

Difficulty

150

kcal / serving

Ingredients

- 1 cup all-purpose flour
- 1/2 cup unsalted butter, softened
- 1/2 cup sugar
- 1/4 cup powdered milk
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1 teaspoon vanilla extract
- 1 teaspoon lemon juice (natural preservative)
- 1/4 teaspoon citric acid (natural preservative)
- 1/4 cup chopped nuts (optional)
- 1/4 cup desiccated coconut (optional)

Steps

- 1 Preheat your oven to 350°F (175°C).
- 2 In a mixing bowl, cream together the softened butter and sugar until light and fluffy.
- 3 Add the powdered milk, vanilla extract, lemon juice, and citric acid. Mix well.
- 4 In a separate bowl, combine the all-purpose flour, baking soda, and salt. Gradually add this dry mixture to the wet ingredients, mixing until a dough forms.
- 5 If desired, fold in chopped nuts and desiccated coconut.
- 6 Roll the dough into small balls and flatten them slightly. Place them on a baking sheet lined with parchment paper.
- 7 Bake for 12-15 minutes or until the edges are golden.
- 8 Allow the biscuits to cool completely before storing them in an airtight container to maximize their shelf life.