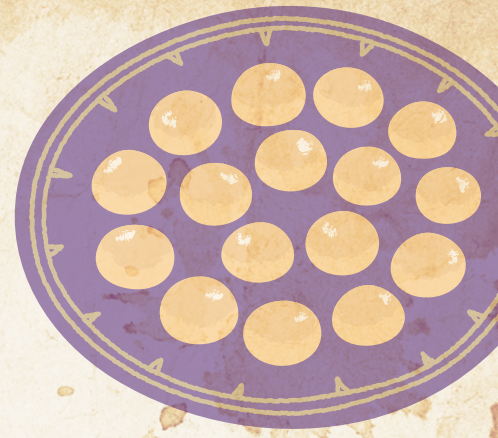


Miks Chai GulGula (Indian Donut)



By Mikhara Ramsing

Ingredients

- 1 cup black Miks Chai (my grandmother's secret recipe that you can purchase via Miks Chai) brewed on stove.
- 1 cup flour
- 1 tsp cardamom powder
- 1 pinch salt
- 1/2 teaspoon baking powder
- 6 tablespoons jaggery or brown sugar
- Oil, required for frying.

Method

1. Make the batter by mixing all dry ingredients together in a bowl.
2. Brew Miks Chai on the stove (black, no milk). Add half a cup of brewed Miks Chai to batter and mix well. Add more chai as required to make batter not too thick or thin (similar to a pancake batter). Lumpiness is fine.
3. In a deep pan, wok or kadai take ghee or oil. Let the oil become hot. Test a small portion of the batter in the oil. If the portion comes up on the surface of the oil steadily, then you can begin to fry.
4. Add spoonfuls of the batter in the oil. Fry on medium flame.
5. Let the chai gulgula become light golden from the bottom and sides, gently turning each donut. The chai gulgula will puff while frying.
6. Once they are golden brown, remove them with a slotted spoon and place on kitchen paper towels. Serve with a hot cup of Miks Chai Masala Chai of course!