



Baked Savory Cookie (Nippat)

NIBBLEDISH CONTRIBUTOR

Ingredients

250 gms All purpose flour(maida)
50 ml Water
5 tsp Sugar
2 tsp Salt
50 ml Oil
50 gm Butter
2 Onions[big, finely chopped]
3 green chillies ,finely chopped
few coriander leaves ,chopped (optional)
2 tsp White sesame seeds and a little more for sprinkling on top

Instructions

This is a known snack in all the South Indian bakeries. Its an all time favourite snack for most of the south indians. It tastes both sweet and salty with the presence of onion which gives a distinct sweetness and a touch of sesame gives a lovely crunchy and nutty flavour.

Method

Mix in all the ingredients in a large bowl either by your hands or using a stand mixer with the dough attachment. Add water little by little and keep mixing the ingredients with your hands till you get a soft and pliable dough.

Rest the dough covered with a cloth for 30 minutes.

Preheat the oven to 160 deg C. And line a baking sheet with a parchment paper.

Divide the dough in equal portions of a tablespoon and a little more. Flatten each divided portion in between your hands and arrange them on the baking sheet.[Or you can even flatten them by placing them directly on the baking sheet and pressing them with your fingers.]

To get a very crisp and crunchy nippat, flatten the dough very thin and bake till the onions have turned brown in colour.

Sprinkle some White sesame on the flattened dough and press lightly.

Bake in a preheated 160 deg C oven for 20 to 25 minutes or till the nippats turn slightly pink in colour.

Remove and cool completely.

Storage: You can store these nippat in an air tight container for upto a week..