

KULCHA

Yield: 4 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/best-pakistani-kulcha-recipe>

Ingredients:

- 1 1/2 cups all purpose flour
- 1/2 teaspoon baking powder
- 1 teaspoon sugar
- 3/4 teaspoon salt
- 5 tablespoons cream
- warm water
- 1/4 cup sesame seeds
- onion finely chopped – 1/2
- coriander leaves / Cilantro finely chopped – 3 strands
- oil / Butter – for basting

Nutrition:

1. Calories: 320 calories
2. Carbohydrate: 41 grams
3. Cholesterol: 15 milligrams
4. Fat: 14 grams
5. Fiber: 3 grams
6. Protein: 7 grams
7. SaturatedFat: 3.5 grams
8. Sodium: 520 milligrams
9. Sugar: 2 grams

Thank you for visiting our website. Hope you enjoy KULCHA above. You can see more 17 best pakistani kulcha recipe You won't believe the taste! to get more great cooking ideas.