

## Ragi and Oat Crackers with Cucumber Dip



Baking Time: 30 to 35 minutes

Baking Temperature: 180° C (360°F)

Makes 24 crackers (6 serving)

### Ingredients

1/2 cup Ragi (Nachni / Red Millet) flour

1/4 cup quick Cooking rolled oats

1/2 cup Whole Wheat Flour (Gehun ka Atta)

2 TSP Olive Oil

1/2 TSP Green Chilli Paste

1/2 TSP Garlic (Lehsun) Paste

Salt to taste

### **To Be Mixed Into A Cucumber Dip**

1/2 cup grated Cucumber

1 cup hung low-fat Curds (Dahi) , Whisked

2 TBSP finely chopped Mint leaves (Phudina) Leaves

2 TBSP finely chopped Coriander (Dhania)

1/4 tsp Cumin seeds (Jeera) powder

1/4 tsp Garlic (Lehsun) paste

Salt to taste

### **Method**

For the Ragi and Oat Crackers

1. Combine all the ingredients in a deep bowl and knead into a stiff dough using enough water.
2. Divide the dough into 2 equal portions.
3. Roll out a portion into a 200 mm. (8?) diameter circle without using any flour for rolling.
4. Prick them all over using a fork and cut out into approx. 50 mm. × 50 mm. (2? × 2? square pieces using a knife. You will get approx. 12 pieces.
5. Repeat steps 3 and 4 to make 12 more pieces using another dough portion.
6. Arrange them on a greased baking tray and bake in a pre-heated oven at 180°c (360°f) for 25 to 30 minutes or till they turn crisp from both the sides, while turning them once after 12 minutes. Keep aside to cool slightly.
7. Store in an air-tight container and use as required.

### **How to serve**

1. Serve the Ragi and Oat crackers with the Cucumber dip.

**Source: Tarla Dalal**

**URL: <https://www.tarladalal.com/Ragi-and-Oat-Crackers-with-Cucumber-Dip-39956r>**