



ROTI

Serves 6

2 CUPS
flour

1/2 OUNCE
shortening

3/4 TEASPOON
baking powder

3/4 CUP
McArthur skim milk

1/2 TEASPOON
salt

Sift dry ingredients. Rub in shortening. Add McArthur milk. Form into a dough. Set aside for 30 minutes. Roll into balls, 2 inches in diameter. Roll and pull each ball out to form a circle 8 inches in diameter. Brown the roti first on one side then the other on a hot, oiled griddle, pressing down on roti from time to time.

Serve hot.

