

# **BUNS BAKED IN COOKER | NO BAKE BUNS | HOW TO BAKE BUNS WITHOUT OVEN | LADI PAV IN COOKER**

**BAKING WITHOUT OVEN – yes you heard it right. Many of us do not own an oven but due to unavailability of breads and buns you can't stop craving for one.**

**I've never baked buns in cooker but I had to try this for my lovely followers. And to my surprise these ones came out more soft and delicious than the ones baked in oven.**

**Do read the recipe to the end and then start with the process. I'm so much in love with baking breads and buns at home.**

## **INGREDIENTS for roux –**

All purpose flour – 2 tbsp

Water – 1/2 cup

## **METHOD –**

Add water and all purpose flour in a pan. Mix well.

Cook this on slow flame until the mixture starts leaving the sides. Keep stirring continuously.

## **INGREDIENTS for buns**

Sugar – 3 tbsp

Yeast – 2 tsp

Warm milk – 1/2 cup

All purpose flour – 2 cup

Milk powder – 3 tbsp

Oil – 3 tbsp

Salt – 1/2 tsp

## **METHOD –**

In a bowl, add yeast, sugar and warm milk.  
Mix well and keep covered for 10 minutes in a warm place.

In another bowl, sift all purpose flour, salt and milk powder.  
Mix and keep aside.

You'll see the yeast mixture has proofed well.

Now add the flour mixture and the roux which was prepared. Mix well.

Now knead the mixture for 5 minutes and make a soft dough.

Add the oil and again knead for 10 minutes.

The dough might turn sticky but do not add any additional flour. Just keep kneading and you'll have a smooth and pilable dough.

Now grease a bowl, and apply some oil on the dough ball too.  
Place the dough in the bowl.

Cling wrap the bowl. And keep aside for an hour in a warm place.

Grease a 6"x6" baking dish. Keep aside.

After an hour, You'll see, the dough has risen well. Knock the air out.

Knead for 30 seconds and form a log.

Divide into 9 portions.

Smoothen into balls between your palms. Place on the greased dish. Cover with a damp cloth and let it rise for another 30 minutes.

## **BAKING WITHOUT OVEN**

Take a large pressure cooker. Add 3 cups of salt and a wire stand.

Cover with a plate and let it heat for 10 minutes in high flame.

After 30 minutes, you'll see the pavs have risen well. Brush them with milk.

Place the baking dish inside the cooker and cover with a plate.

Let it bake for 18 minutes in medium high flame.

After 18 minutes, you'll see the pavs are baked well. Take them out and brush with butter.

Cover with a damp cloth and set aside for at least 30-40 minutes.

I keep it overnight.

Using a knife, loosen the sides and take out pavs.

Bake fresh – Eat fresh !!



## **NOTES –**

If you do not have cooker, use a thick bottomed huge pan or kadai.

Brushing the pavs with milk ensures that the pavs brown well while baking.

The salt will ensure the pan or cooker does not get burnt.

Salt can be used when baking next. So do not throw it. It can also be used for cooking.

Be careful when using the cooker, as it will be extremely hot.

**YOU CAN BAKE THE SAME IN OVEN AT  
180c FOR 16 minutes**



**From oven**