

# Shahzeb's Sheermal Recipe

## Ingredients:

- 2 cups all-purpose flour
- 1/4 cup butter
- 1/4 cup sugar
- Pinch of salt
- 1/2 cup warm milk
- 1/2 tsp cardamom powder (optional)
- 1 tsp dry yeast
- 1 tsp sugar (to activate yeast)
- 1/4 cup lukewarm water (for yeast)

## Directions:

1. **Activate the yeast:** In a small bowl, dissolve 1 tsp sugar in 1/4 cup lukewarm water. Stir in the yeast and let it sit for 10-15 minutes until it's bubbly.
2. **Mix the dough:** In a large bowl, combine the flour, sugar, and salt. Add the yeast mixture and start kneading. Slowly pour in warm milk as you go, until you get a soft dough. Mix in the butter and knead until the dough is smooth.
3. **Let it rise:** Cover the dough with a damp cloth and leave it in a warm spot for about 1-2 hours, or until it doubles in size.
4. **Shape the bread:** Preheat your oven to 350°F (180°C). Punch down the dough and divide it into smaller portions. Roll each one to its desired size. Use a fork to poke a few holes in the dough to help it cook evenly.
5. **Bake:** Place the bread on a baking sheet and brush the tops with a bit of the melted butter. Bake for 10-12 minutes, or until they're golden on top.
6. **Finishing touches:** After they're out of the oven, you can brush them with butter while they're still warm and add toppings like nuts or seeds on top.

Alternative recipes can be found here: [thedeliciouscrescent](#) & [tashasartisanfoods](#).