Maharashtrian Shankarpali (Shankarpale)

Recipe adapted from Archana Mundhe, Ministry of Curry: https://ministryofcurry.com/shankarpali-recipe/

Crisp, mildly sweet diamond-shaped Diwali faral snack

Yield: 3 cups / 6 servings	Prep: 20 min	Cook: 20 min	Total: 1 hr incl. rest

Ingredients

- ¼ cup ghee
- ⅓ cup milk
- ½ cup sugar
- 2 cups all-purpose flour (maida)
- ½ tsp salt
- ½ tsp vanilla extract (optional)
- 1–1½ cups oil, for deep-frying

Method

1. Warm the ghee, milk and sugar together in a saucepan over low heat, stirring until the sugar dissolves. Set aside until cool.
2. Mix the flour, salt and optional vanilla in a bowl. Add the cooled liquid gradually and bring everything together into a soft dough. Cover and rest for 20 minutes; it will firm up slightly.
3. Divide the dough into four pieces. Roll each piece into a roughly 8–10-inch circle, then cut into small squares or diamonds about 1 inch across. Keep the cut pieces separated on trays.
4. Heat frying oil over medium heat. Drop in a small test piece: it should float up after approximately 5–10 seconds. If it browns immediately, reduce the heat.
5. Fry a manageable batch. Start at medium-high heat, then after about a minute reduce to medium-low. Gently stir and cook until both sides are golden and crisp, typically another 2–3 minutes.
6. Remove with a slotted spoon and drain. Bring the oil back up to temperature between batches. Repeat with the remaining pieces.
7. Spread the fried shankarpali out to cool completely before transferring to an airtight container.

Air-fryer Alternative

Roll the dough a little thicker, cut into pieces, and arrange in a single layer in a parchment-lined basket. Mist lightly with oil. Air-fry at 350°F (175°C) for 8–12 minutes, turning halfway through. The author notes that baked pieces can be harder than fried or air-fried ones.

Helpful Tips & Storage

- Avoid frying at very high heat: the outside may brown before the middle becomes crisp.
- Let the sugar dissolve without overheating the milk mixture.
- Lower the heat while removing each batch; raise it again before adding the next.
- Cool completely before sealing. The original recipe says they keep for at least a month at room temperature in an airtight container and can also be frozen.