

*Nakshi Pitha* is one kind of rice cake with various designs made by villages and urban areas of Bangladesh especially in Narayanganj, Narsingdi and Comilla districts. It is together a culinary art and an important traditional art.

Making of *nakshi pitha*, dough is prepared by boiling *Atap* rice flour. The rice flour pours into boiling water in a round shape and keep in 20-30 minutes for boiling. The rice flour is then rolled out for smoothness with that boiling water and cover the dough with wet napkin. Divide the dough into several parts and keep in a banana leaf and designs of plants, creepers, fish, flowers and many more are pricked out with date thorns, bamboo bark, hairpins, needles, jute sticks, twigs, etc. Popular motifs are the flowers and intertwining circles. Pithas are also made by using patterned clay by the children. The pithas are then fried in hot oil and soaked in molasses syrup.

*Nakshi pithas* are made on various social and religious occasions, viz. Eid, Weddings, Navanna, Khatna, weddings, Paus festival, Aqiqah. *Nakshi pithas* are not only into a unique culinary but also a pictorial pleasure.