



SOPAPILLAS

Ingredients:

4 cups all-purpose flour
2 tsp baking powder
1 tsp salt
4 Tbsp shortening
1.5 cups hot water
2 qt oil for frying
Honey to garnish

Instructions:

In a large bowl, mix flour, baking powder, salt and shortening. Stir in water and mix until dough is smooth. Cover and let stand for 20 minutes.

Roll out dough to about 1/4" thickness. Cut into triangles. Heat oil to 375 degrees. Fry each triangle until golden on both sides. Drain on paper towels. Toss with honey and serve hot.