



TOSTITOS® SOPAIPILLA

INGREDIENTS

- 8 cups All Purpose Flour
- 4 tbsp Baking Powder
- 1 tsp Instant Yeast
- 4 tsp Salt
- 8 tbsp Shortening
- 3 cups Water Warm
- As Needed Oil For Frying
- As Needed Honey For Serving

HOW TO MAKE

DIRECTIONS

- In a mixer, combine flour, yeast, baking powder. cut in shortening with paddle until there are no large pieces.
- Stream in $\frac{3}{4}$ of the warm water until a slightly hydrated. switch from paddle to hook attachment. knead the dough for 4-5 mins until a soft ball forms adding the remainder of the water if needed.
- Rest dough for at least 20-30 mins covered.
- Preheat deep fryer to 350f degrees.
- Roll the dough out onto a floured surface about $\frac{1}{8}$ - $\frac{1}{4}$ in thick. cut the dough into 2 inch triangles. place the dough pieces into the oil a few at a time, do not overcrowd. when dough begins to float, flick oil onto the tops of the triangles until they begin to puff and turn golden. flip and cook for at least 2-3 mins.
- Transfer pieces to a donut/bakers rack, allow to cool.
- *To serve
- Split triangles open on the pointed side, leaving the flat side intact. stuff with one scoop of ice cream, top with honey. enjoy!

FEATURING