
Sopiapillas

From the Manassas Gourmet Club Dinner
"South of the Border"
Serve with honey and butter or margarine
Makes 3 dozen

Quantity	Ingredients	Preparation Notes
4 C	Flour	• Combine flour, baking powder and salt in large bowl.
1 Tbsp	Baking Powder	• Cut in shortening until dough resembles coarse meal
1 tsp	Salt	• Gradually stir in hot water, mixing well. Dough will be sticky.
3 Tbsp	Shortening	• Turn dough onto floured surface and knead 5 - 10 times
	Vegetable Oil	• Let dough rest 30 minutes
		• Roll dough to 1/8" thickness and cut into 3 " squares
		• Pour oil into Dutch oven to 3" deep and heat to 370 degrees
		• Gently place squares in oil a few at a time
		• Spoon hot oil over dough until sopaipillas are lightly browned
		• Drain well on paper towels