

Sopapillas

Ingredients:

2½ cups Flour
1¼ tsp Baking Powder
½ tsp Salt
¾ tsp Butter, melted
1 cup Water
Oil for frying

Instructions:

In a medium bowl, mix together flour, baking powder and salt.
Add melted butter and water then mix the dough until it is smooth.
Return dough to the bowl and cover with a towel for 20 minutes.
Turn dough out onto a clean surface and use a rolling pin (or sturdy cup) to roll into ¼" thickness.
Use a knife or pizza roller to cut into 3" squares.
Heat 4" of oil in a sturdy pot over medium-high heat, until temperature reaches 375°.
Add sopapillas, one at a time, and fry until puffy & golden brown, about 15 sec per side.
Remove from pot and transfer to a paper-towel lined bowl.
Serve with powder sugar, cinnamon, and honey.