



La Placita

Sopaipillas

Serves 10-12

4 cups	All Purpose Flour, plus more for work surface
4 tsp	Baking Powder
1 ½ tsp	Salt
5 Tbs	Vegetable Shortening
1 ¼ cup`	Water (may need 1 ½ cup water total)
1 cup	Honey
1 Tbs	New Mexico Chili Powder
1 stick	Butter for serving
½ cup	Powdered Sugar
	Vegetable Oil for frying

In a large bowl, sift together the flour, baking powder, and salt. Using a pastry blender or 2 knives, cut the shortening into the flour until the mixture resembles coarse meal. Add in the water gradually until the dough comes together and forms a ball. Turn onto a floured surface and knead until smooth. Cover the dough with plastic wrap and let rest for 15 minutes.

In a small bowl, mix the honey and ground chili. Set aside.

Divide the dough in four. On an unfloured work surface, roll out each portion to about ¼ inch thick (thinner is better than thicker). Cut each round into approximately 2" by 3" pieces.

Preheat oven to 200 degrees. Place a wire cake rack in a baking sheet in oven.

In a Dutch oven, add vegetable oil to a depth of approximately 2 inches and heat it to 375 degrees. In batches, without crowding, deep-fry the sopaipillas, using tongs, turn the dough frequently to ensure even puffing and cooking. Fry until golden brown, about 3 minutes. They should puff up like little pillows. Transfer to the cake rack and keep warm in the oven while frying the rest of the sopaipillas. Dust with powdered sugar and serve warm with chili-honey and butter. Serving size is 3-4 pieces.