

TOSTITOS® Sopiapilla

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 it

1. In a mixer, combine flour, yeast, baking powder. Cut in shortening with paddle until there are no large pieces.
2. Stream in 3/4 of the warm water until a slightly hydrated. Switch from paddle to hook attachment. Knead the dough for 4-5 min until a soft ball forms adding the remainder of the water if needed.
3. Rest dough for at least 20-30 min covered.
4. Preheat deep fryer to 350°F.
5. Roll the dough out onto a floured surface about 1/8-1/4 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 min.
6. Transfer pieces to a donut/bakers rack, allow to cool.
7. *To serve
8. Split triangles open on the pointed side, leaving the flat side intact. Stuff with one scoop of ice cream, top with honey. Enjoy!



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
40 min	5 min	45 min	10-12

Made with