



PREP TIME

40min



COOK

TIME

5min



SERVES

10-12

# 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

## FEATURING

## 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 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.
- Rest dough for at least 20-30 min covered.
- Preheat deep fryer to 350°F.
- 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.
- 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!