

CINCO DE MAYO

SOPAIPILLAS (pronounced; soap-a- pee-ahs)

Combine;

2 tsp. sugar

2 cups flour

½ tsp salt

2 tsp. baking powder

Add 2 Tbl. Shortening and cut in with pastry blender or fingers until the flour resembles fine crumbs.

Gradually add;

¼ cup warm water and stir with a fork until it forms dough

Turn out onto floured board and knead 2 min. until smooth. Shape into a ball. Place in a bowl, cover, let rest 30 min.

Divide dough into fourths. Shape each into a ball then flatten into a circle about 8" in diameter. Cut each round into wedges; 4 to 6.

Heat about 1 ½ " of oil in a heavy pan. Cook dough 2 pieces at a time until they are puffed and golden (2 min.) turning once. Remove, drain on paper towels. You may sprinkle them with a mixture of sugar and cinnamon or better yet, serve warm with honey. Very good!!