

La Placita Sopapillas



Ingredients:

- 4 cups AP Flour, plus more for work surface
- 4 tsp Baking Powder
- 1½ tsp Salt
- 5 tbsp Vegetable Shortening
- 1¼ cups Water (may need 1 ½ cup water total)
- 1 cup Honey
- 1 tbsp New Mexico Chili Powder
- 1 stick Butter for serving
- ½ cup Powdered Sugar
- Vegetable Oil for frying

Directions:

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 and set aside.
Divide the dough in four.
On an unfloured work surface, roll out each portion to about ¼" thick (thinner is better than thicker).
Cut each round into approximately 2" by 3" pieces.
Preheat oven to 200° and place a wire cake rack in a baking sheet in oven.
In a Dutch oven, add vegetable oil to a depth of approximately 2", heat it to 375°.
In batches, without crowding, deep-fry the sopapillas, using tongs, turn the dough frequently to ensure even puffing and cooking.
Fry until golden brown, about 3 min.
They should puff up like little pillows.
Transfer to the cake rack and keep warm in the oven while frying the rest of the sopapillas.
Dust with powdered sugar and serve warm with chili-honey and butter.
Serving size is 3-4 pieces