

Gorditas

(yields 8 gorditas)



Ingredients:

2 cups Maseca (Corn Flour)
¼ cup all purpose Flour
1¾ cups warm Water
1 tsp Salt
1 tbsp Baking Powder

Directions:

Combine the maseca, flour, baking powder, and salt in a bowl and mix well. Slowly add the warm water and mix together until combined. The dough should be soft but not sticky. Divide the dough into 8 pieces and form flatten out the balls to ⅛" thick discs. Do not make them too thick or they will absorb too much oil and won't puff up. Fry the gorditas in neutral oil (325°) for about 1 minute on each side, or until golden brown. It should puff up, creating a pocket in the center - if it doesn't, your gordita is too thick. Alternatively, you can cook them on a comal or skillet for an oil-free gordita. Carefully cut into the gorditas while they are still hot, a little less than half way around.