

<p style="text-align: center;">Sopapillas (Mexican Honey Puffs)</p> <p>Mix contents: 2 cups all-purpose flour 2 teaspoons baking powder 1 tablespoon sugar 1 teaspoon salt</p> <p>Wet ingredients: 2 tablespoons vegetable shortening 3/4 cup warm water, plus more as needed</p> <p>For cooking: Peanut oil, for frying</p> <p>For serving: Honey Cinnamon sugar</p>	<p style="text-align: center;">Sopapillas (Mexican Honey Puffs)</p> <p>Mix contents: 2 cups all-purpose flour 2 teaspoons baking powder 1 tablespoon sugar 1 teaspoon salt</p> <p>Wet ingredients: 2 tablespoons vegetable shortening 3/4 cup warm water, plus more as needed</p> <p>For cooking: Peanut oil, for frying</p> <p>For serving: Honey Cinnamon sugar</p>
<p style="text-align: center;">Directions</p> <p>Pour the Sopapilla Mix into a large mixing bowl and whisk it. Add the shortening and water. Work the wet and dry ingredients together with your hands or use a pastry cutter and spoon until you have a pliable dough. If the dough is to dry add one teaspoon of water at a time. Wrap the dough in plastic wrap and chill for an hour.</p> <p>On a floured surface, use a floured rolling pin to rollout the chilled dough to 1/4" thickness. Cut into 12 pieces using a sharp knife or pizza cutter.</p> <p>Using a heavy skillet or deep pot heat 2" of oil to 375 degrees.</p> <p>Cook a few of the Sopapillas at a time. Cook each side for about 2 minutes. Use chopsticks, skimmer or slotted spoon to turn the Sopapillas over while cooking.</p> <p>Once the Sopapillas are done place them on a paper plate that has layers of paper towels on it. While the Sopapillas are still warm place a few in the paper bag and fold down the top. Shake the bag to coat the Sopapillas. Remove the Sopapillas from the bag and plate. Drizzle with honey and serve.</p>	<p style="text-align: center;">Directions</p> <p>Pour the Sopapilla Mix into a large mixing bowl and whisk it. Add the shortening and water. Work the wet and dry ingredients together with your hands or use a pastry cutter and spoon until you have a pliable dough. If the dough is to dry add one teaspoon of water at a time. Wrap the dough in plastic wrap and chill for an hour.</p> <p>On a floured surface, use a floured rolling pin to rollout the chilled dough to 1/4" thickness. Cut into 12 pieces using a sharp knife or pizza cutter.</p> <p>Using a heavy skillet or deep pot heat 2" of oil to 375 degrees.</p> <p>Cook a few of the Sopapillas at a time. Cook each side for about 2 minutes. Use chopsticks, skimmer or slotted spoon to turn the Sopapillas over while cooking.</p> <p>Once the Sopapillas are done place them on a paper plate that has layers of paper towels on it. While the Sopapillas are still warm place a few in the paper bag and fold down the top. Shake the bag to coat the Sopapillas. Remove the Sopapillas from the bag and plate. Drizzle with honey and serve.</p>