

Sopaipillas

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Ingredients

3 cups all-purpose flour
2 tsp. baking powder
1/2 tsp. salt
2 Tbls. shortening
1 cup warm water

Directions

Stir flour, baking powder, and salt together; cut in shortening; work in warm water.

Turn dough onto a lightly floured surface; cover with damp cloth; allow to rest for 1 hour.

Divide dough into 2 equal pieces and roll each piece to 1/2" – 3/4" thick. Cut 2" – 4" long strips out of dough.

Fry strips in 1 1/2" of 425 degree oil turning once, until brown; drain on brown paper bags.

Serve with honey butter