



PREP TIME

40min



COOK TIME

5min



SERVES

10-12

TOSTITOS®

Sopiapi

INGREDIENTS

- 8 cups all-purpose flour
- 4 tbsp baking powder
- 1 tsp instant yeast
- 4 tsp salt
- 8 tbsp shortening
- 3 cups water warm
- As needed oil for frying
- As needed honey for serving

HOW TO MAKE

DIRECTIONS

- In a mixer, combine flour, yeast, baking powder. Cut in shortening with paddle until there are no large pieces.
- Stream in 3/4 of the warm water until a slightly hydrated. Switch from paddle to hook attachment. Knead the dough for 4-5 min until a soft ball forms adding the remainder of the water if needed.
- Rest dough for at least 20-30 min covered.
- Preheat deep fryer to 350°F.
- Roll the dough out onto a floured surface about 1/8-1/4 in thick. Cut the dough into 2 inch triangles. Place the dough pieces into the oil a few at a time, do not overcrowd. When dough begins to float, flick oil onto the tops of the triangles until they begin to puff and turn golden. Flip and cook for at least 2-3 min.
- Transfer pieces to a donut/bakers rack, allow to cool.
- *To serve
- Split triangles open on the pointed side, leaving the flat side intact. Stuff with one scoop of ice cream, top with honey. Enjoy!

FEATURING