

Alicia's Sweet Sopapillas

Courtesy of Alicia, Tagawa Production Team.

INGREDIENTS:

3 Cups Flour	2 Tbsp. Lard or Crisco
1 Tsp. Salt	$\frac{3}{4}$ Cup of Sugar
1 Egg	2 Tbsp. Cinnamon
1 Tbsp. Canola Oil	
1 $\frac{1}{2}$ Cups WARM Water	1 Tsp. Baking Powder

In a bowl, mix the flour, baking powder, sugar, oil, salt and the egg. Mix thoroughly, then add the water and mix until smooth.

On a different dish, mix 1 cup sugar with 2 tbsp. of cinnamon. This will go on top of the sopapillas, later.

Put Crisco in a pan and melt it thoroughly.

Make a BIG tortilla with your masa (flour mixture) and cut it into triangles. Then, deep fry the masa triangles in the Crisco. Place the triangles onto paper towels to drain the oil and to cool down.

Sprinkle the fried triangles with the cinnamon/sugar mixture and serve.

Optional to serve with the flour triangles: Syrup or Honey!