

SOPAPILLAS



Ingredients

For the Dough

- 1 Cup All Purpose Flour
- 1 tsp baking powder
- 1/2 tsp salt
- 1/4 tsp cinnamon
- 2 Tbsp cold butter
- 1/3 cup cold water



For the Topping:

- 2 Tbsp melted butter
- Cinnamon Sugar (1/4 cup sugar + 1/2 tsp cinnamon)



Cooking Instructions

Make the Dough:

- Preheat oven to 400 degrees Fahrenheit .
- In a medium sized mixing bowl combine flour, baking powder, salt and cinnamon.
- Add in cold butter and cut in using a pastry blender or fork until butter pieces are the size of small peas.
- Add cold water and mix to form a dough.
- Transfer dough to a floured work surface and briefly knead to form a smooth dough consistency.
- Press dough into a round about 8 or 9 inches in diameter.
- Using a knife or dough scraper, cut dough into 8 equal triangles.
- Brush triangles with melted butter and sprinkle with cinnamon sugar.
- Flip triangles and repeat with butter and cinnamon sugar.
- Transfer triangles to a baking sheet covered with a cooling rack (spray rack to avoid sticking)
- Bake sopapillas for 12 minutes or until golden brown. Cool and enjoy with honey!