

Cottonwood House Hearth



Sopapillas

- 1 Cup lukewarm water
- 1 pkg. yeast
- 1 egg
- 1 ½ Cup milk
- 1/3 Cup melted margarine
- 1/3 Cup sugar
- 1 TB corn meal
- 5 Cups flour



Put water and yeast in blender. Let stand few minutes. Add rest except 3 cups of flour. Mix in blender or mixer. Put in bowl and cover for 1 hr. then add rest of flour and kneed in. Rise to double and cover 1 hr. Put in refrigerator and use later. Use at room temp – let rise again. Drop in hot oil. Top with honey, powdered sugar, cinnamon, etc.

