

Sopapillas – Thelma

4 cups all purpose flour

1¼ tsp salt

3 Tablespoons baking powder

2 Tablespoons shortening

1¼ cup (about) milk

Sift flour with salt and baking powder. Cut in shortening. Add milk to make a soft dough, just firm enough to roll.

Cover and let stand for 30 to 60 minutes.

Roll ¼ inch thick on lightly floured board.

Cut in triangle or diamond shapes.

Fry at 370 to 380 until golden.

Serve with butter, honey, jam,