

## **SOPAPILLAS**

¼ c lukewarm water  
2 ¼ tsp yeast  
1 egg  
1 ½ c milk  
1/3 c melted margarine  
1/3 c sugar  
1 tsp salt  
1 T cornmeal  
5 c flour

Mix water and yeast. Blend in rest of ingredients except 3 c flour. Put dough in large bowl and let sit in warm place for one hour. Add remaining flour and kneed to soft dough. Cover and let rise till double. Push down and store in plastic container in freezer.

Roll 1/8 thick, 4" square and fry in peanut oil.