



Gorditas

Oscar · 28/09/2024



Prep Time

35 mins

Dificult

Medium

Servings

6

Description

Make gorditas at home with this easy masa dough These little corn cakes puff up when fried and form a pocket for stuffing with cheese beans or just about anything

Ingredients

- - 1 cup masa harina (instant corn masa flour)
- such as Maseca - 1 cup hot water
- plus more as needed - 1 teaspoon salt - 1 cup all-purpose flour - 1 ½ teaspoons baking powder - 1 tablespoon shortening - 1 cup canola oil for frying

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Stir masa harina
2. water
3. and salt together in a large bowl until combined. Dotdash Meredith Food Studios Whisk flour and baking powder together in a small bowl until combined. Dotdash Meredith Food Studios Gradually stir flour mixture and shortening into masa harina mixture
4. using clean hands when mixture is cool enough to touch. If dough seems dry
5. add more hot water
6. 1 to 3 teaspoons at a time
7. until dough is somewhat clay-like in texture
8. evenly moistened
9. and tacky but not sticky. Dotdash Meredith Food Studios Evenly divide and roll dough into 6 balls (about 2 ½ inches or 2 ¾ ounces each); keep covered with plastic wrap while working. Dotdash Meredith Food Studios Line a work surface with waxed paper or plastic wrap; sprinkle lightly with water. Working with one ball at a time
10. flatten balls on the wet surface into a 5 ½-inch disc (about until about 1⁄8-inch thick). Transfer discs to a waxed paper- or plastic wrap-lined baking sheet; keep covered with plastic wrap while working with remaining dough. Dotdash Meredith Food Studios Heat a griddle or comal over medium heat. Working in batches if needed
11. cook gorditas until dry to the touch with some small
12. very lightly golden spots
13. about 2 to 3 minutes per side. Place gorditas in a single layer
14. uncovered
15. on large plates or a large baking sheet. Dotdash Meredith Food Studios Heat oil in a large
16. heavy skillet over medium to medium-high heat until hot enough to bubble immediately when edge of gordita is dipped in. Fry gorditas
17. one by one
18. until puffed
19. gently pressing it down into the oil occasionally with a spatula
20. about 45 seconds per side. Dotdash Meredith Food Studios Drain briefly on paper towels
21. then cut crosswise to create an opening large enough to stuff gorditas full of your favorite foods. Enjoy! Dotdash Meredith Food Studios From the Editor This recipe was tested in our test kitchen and updated to include baking powder based on user feedback. Nutrition data for this recipe includes the full amount of oil. The actual amount of oil consumed will vary.