

Sopapillas Fried Biscuit Puffs

- 2 cups all-purpose flour
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1 tablespoon shortening
- 2/3 cup lukewarm water
- Fat for frying
- Honey or sugar and cinnamon

Stir together flour, baking powder, and salt. Cut in the shortening till mixture resembles cornmeal. Gradually add the water, stirring with a fork (dough will be crumbly).

Turn onto floured surface; knead into a smooth ball. Divide dough in half; let stand 10 minutes. Roll each half into a 12 1/2 x 10-inch rectangle. Cut into 2 1/2-inch squares (do not reroll or patch dough). Fry a few at a time in deep hot fat (400°) till golden. Drain on paper toweling. Serve with honey or roll in sugar-cinnamon mixture. Makes 40.

Pan Dulce Sweet Rolls

- 3 1/2 to 4 cups all-purpose flour
- 1 package active dry yeast
- 1 cup milk
- 1/4 cup sugar
- 1/4 cup shortening
- 1 teaspoon salt
- 2 eggs
- 2/3 cup all-purpose flour
- 1/2 cup sugar
- 1/4 cup butter or margarine
- 2 beaten egg yolks
- 1/4 teaspoon vanilla

In large mixer bowl combine 2 cups of the flour and the yeast. In saucepan heat milk, the 1/4 cup sugar, shortening, and salt till warm (115° to 120°), stirring constantly. Add to dry mixture in bowl; add whole eggs. Beat at low speed of electric mixer for 1/2 minute, scraping bowl. Beat 3 minutes at high speed. By hand stir in enough remaining flour (1 1/2 to 2 cups) to make moderately stiff dough.

Knead dough on lightly floured surface 8 to 10 minutes or till smooth. Place in greased bowl; turn once to grease surface. Cover; let rise 1 to 1 1/4 hours or till double. Punch down. Divide into 16 equal pieces; shape each into a smooth ball. Roll or pat each into 3-inch circle. Place 2 inches apart on greased baking sheet.

Combine the 2/3 cup flour and the 1/2 cup sugar. Cut in butter with pastry blender to make fine, even crumbs. With a fork stir in egg yolks and vanilla. Mix with hands till well blended. Divide mixture into 16 portions. With rolling pin roll each to a 3-inch circle on a lightly floured surface. With spatula transfer each to a circle of dough on baking sheet. Slash top into squares, circles, or shell forms. Cover and let rise about 30 minutes or till double. Bake in 375° oven for 15 to 18 minutes. Makes 16.

Empanadas Dessert Turnovers

- 3 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup lard or shortening
- 2 eggs
- 1/2 cup milk
- Pumpkin Filling
- Fat for deep-fat frying (optional)
- Powdered sugar or granulated sugar

Stir together flour, baking powder, and salt. Cut in lard or shortening till mixture resembles cornmeal. Beat eggs with milk. Add to flour mixture, stirring till combined (use hands if necessary).

Form dough into a ball; cover and chill 1 hour. Divide dough into 16 portions. On lightly floured surface roll each part to a 6-inch circle. Place about 3 tablespoons Pumpkin Filling on each. Moisten edges with a little water; fold in half, pressing edges with a fork to seal. Fry or bake as directed below. Makes 16.

To fry: Fry empanadas, a few at a time, in deep hot fat (375°) for about 4 minutes or till golden, turning once. Drain on paper toweling. Sprinkle with powdered sugar.

To bake: Place empanadas on baking sheet. Brush tops with a little milk; sprinkle with granulated sugar. Bake in 400° oven for about 15 minutes or till golden brown.

Pumpkin Filling: Stir together one 16-ounce can pumpkin, 1 cup packed dark brown sugar, 3/4 cup chopped walnuts, 1/2 cup raisins, 1 teaspoon ground cinnamon, and 1/4 teaspoon ground cloves. Makes about 3 cups.

For another filling: Well-drained crushed pineapple makes a tasty filling too. You will need about 3 cups, measured after draining, to fill 16 empanadas.

Pastel Esponjoso *Sponge Cake Loaf*

1 cup sifted cake flour
 1 $\frac{1}{4}$ cups sifted powdered sugar
 5 egg yolks
 1 $\frac{1}{2}$ teaspoon salt
 5 egg whites
 1 teaspoon vanilla
 1 $\frac{1}{2}$ teaspoon cream of tartar
 1 $\frac{1}{2}$ teaspoon almond extract

Combine flour and 1 $\frac{1}{2}$ cup of the powdered sugar; set aside. Beat egg yolks about 5 minutes or till thick and lemon-colored. Gradually add remaining 3 $\frac{1}{4}$ cup powdered sugar and salt, beating constantly. With clean beaters, beat egg whites, vanilla, cream of tartar, and almond extract till soft peaks form. Gently fold yolk mixture into egg whites.

Sift flour mixture over batter 1 $\frac{1}{3}$ at a time; gently fold in after each addition. Turn into an ungreased 9x5x3-inch loaf pan. Bake in 325° oven for 45 to 50 minutes. Invert cake in pan; cool. Makes 1 loaf.

ROSQUILLAS

1 cup of flour
 1 $\frac{1}{3}$ cup sugar
 1 egg
 1 teaspoon baking powder

1 $\frac{1}{2}$ teaspoon vanilla
 2 tablespoons softened butter
 Hot butter or margarine
 Confectioners' sugar

Sift flour into bowl, add sugar, egg, baking powder, vanilla and butter softened at room temperature. Mix until you have a firm dough. Leave in warm room to let dough rise slightly. Shape into half moons about diameter of half dollar. Do not make them too thick. Fry in small amount of hot butter for about 4 minutes on each side or until brown. Sprinkle with confectioners' sugar. Makes 18 cakes.

Bizcochos *Egg Biscuits*

3 cups all-purpose flour
 2 tablespoons sugar
 4 teaspoons baking powder
 1 teaspoon salt
 1 $\frac{1}{2}$ cup shortening
 2 slightly beaten eggs
 2 $\frac{1}{3}$ cup milk

In a bowl stir together flour, sugar, baking powder, and salt. Cut in shortening till it resembles coarse crumbs. Measure 2 tablespoons of beaten egg; set aside. Combine remaining egg and milk. Make a well in center of dry ingredients. Add egg-milk mixture all at once. Stir quickly with fork just till dough follows fork around the bowl.

Turn dough onto lightly floured surface (dough should be soft). Knead gently 10 to 12 strokes. Roll or pat dough 3 $\frac{1}{8}$ inch thick. Cut with 2- to 2 $\frac{1}{2}$ -inch biscuit cutter. Place biscuits on ungreased baking sheet. Brush tops with reserved egg. Bake in 425° oven 14 to 15 minutes. Makes about 18.

Polvorones *Mexican Wedding Cakes*

1 cup butter or margarine
 1 $\frac{1}{2}$ cup sifted powdered sugar
 1 teaspoon vanilla
 2 cups all-purpose flour
 1 $\frac{1}{2}$ cup finely chopped pecans
 1 $\frac{1}{8}$ teaspoon salt
 Powdered sugar

Cream butter, the 1 $\frac{1}{2}$ cup powdered sugar, and vanilla. Combine flour, pecans, and salt. Stir into butter mixture. Shape dough in 1-inch balls. Place on ungreased baking sheet. Bake in 325° oven 20 to 25 minutes till lightly browned. Roll warm cookies in powdered sugar. Cool on wire racks, then roll again in powdered sugar. Sprinkle with additional chopped pecans, if desired. Makes 36.



LAS POSADAS

There are several songs that are sung during the "posadas". Some are sung before entering the "inn", others are sung after being invited in. This song is sung to the "peregrinos" by the "posaderos" after the "peregrinos" have entered the "inn".

The musical score is written on three staves in 3/4 time. The melody is simple and consists of eighth and quarter notes. The lyrics are in Spanish and describe the arrival of pilgrims at an inn.

Hu - mil - des pe - re - gri - nos, Je - sús, Ma - ría y Jo -
-sé Mi al - ma os doy, con e - - - lla mi co - ra
-zón tam - bién.



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Three Kings Day Craft for Kids

January 3, 2015 By Deirdre



* Up to 3 Kings
* 5 pts each -
I get to keep them

We started the Christmas season by creating paper plate calling birds. We are ending the Christmas season or the twelve days of Christmas with this super cute Three Kings Day craft.

What is Three Kings Day?

You may have heard it called Epiphany or Twelfth Day. It celebrates the three kings or wise men that traveled to see Jesus. It is usually celebrated on January 6th. The names given for the kings are Melchior, Caspar, and Balthazar.