

Atrium Patties - *Gorditas de Atrio*

Ingredients

1 cup	corn flour, preferably white (<i>masa harina</i> , for tortillas or tamales, not corn starch)
½ tsp	baking powder
¼ tsp	baking soda
½ cup	sugar
2	egg yolks
1 tbsp	lard, or butter
1 tbsp	honey
½ tsp	cinnamon

Sift corn flour, baking powder, baking soda and sugar together onto a bowl; mix with a spatula, and incorporate lard (or butter) to a grainy consistency. Add egg yolks and continue mixing, then add honey and cinnamon. Incorporate well to form a paste, while gradually adding milk; mix with the spatula, then finish by kneading into a ball. The dough should feel moist and malleable. Transfer dough to a working surface; flatten the ball then slice into eight wedges; work with one wedge at a time, dividing into four to five portions (makes 32-36 patties). Roll each portion into a ball, then flatten into a patty, approximately 2 inches (5 cm) in diameter. Cook in batches on a dry skillet (no oil) over medium to low heat, flipping once until fully cooked and browned on both sides. Bundle batches of six to eight patties in double layers of tissue paper (about 10-inch squares); wrap patties into a cylinder and twist paper ends to keep closed:

