

## Sopes (Thick Corn Masa Cakes)

Prep Time: 20 minutes / Cook Time: 20 minutes / Total Time: 40 minutes / Yield: About 12 sopes

### Ingredients

- 2 cups masa harina (for tortillas) [\\*Masienda](#)
- 1 ¼ cups warm water (plus more as needed)
- ½ teaspoon kosher salt
- 1 tablespoon vegetable oil or lard (optional, for richness)
- Neutral oil, for cooking



### Directions

1. In a medium mixing bowl, combine the masa harina and kosher salt.
2. Gradually add the warm water, mixing with your hands until a soft, pliable dough forms. The dough should be moist but not sticky. Add a little more water if needed.
3. Divide the dough into golf-ball-sized portions (about 12). Roll each portion into a smooth ball.
4. Using a tortilla press or the palm of your hand or bottom of mixing bowl flatten each ball into a disk about ¼-inch thick and 3–4 inches in diameter.
5. Heat a cast-iron skillet or griddle over medium heat. Lightly oil the surface.
6. Cook each disk for about 1–2 minutes per side, just until lightly set and faintly golden but not fully crisp.
7. Remove from the heat while still warm. Using your fingers, pinch the edges upward all the way around to form a shallow rim.
8. Return the shaped sopes to the skillet and cook for another 1–2 minutes per side until lightly crisp and cooked through. \*can also be baked.
9. Transfer to a warm plate and keep covered until ready to top and serve.



### Chef Ron's Notes

- Sopes are traditionally thicker than tortillas, allowing them to hold hearty toppings.
- Shape the rims while the masa is still warm to prevent cracking.
- Top with refried beans, meats, roasted vegetables, salsa, crema, queso fresco, or herbs.
- Sopes can be made ahead and reheated on a dry skillet.