



# Sweet tamales

## Ingredients

- 4 cups of MASECA® Tamal corn masa flour
- 1¼ cups of lard
- ¾ cup of sugar
- 23.65 ounces of warm water
- 1 ounce of raisins
- 1 teaspoon of baking powder
- pink food coloring
- 30 corn husks for tamales

## Preparation

### *For the tamale dough:*

1. Place the lard in the mixer bowl and beat at medium speed for 5 minutes, until the lard whitens and increases in volume.
2. In a separate bowl, mix the flour, sugar, and baking powder.
3. Dissolve the food coloring in water and gradually add it to the lard, alternating with the flour mixture and beating at low speed until all ingredients are combined.
4. Add the raisins, increase the speed to medium, and continue beating for 6 minutes until the dough is fluffy, homogeneous, and light.

### *To assemble the tamales:*

1. Soak the corn husks in warm water to soften them, then drain.
2. Place a tablespoon of dough (about 4 ounces) in the center of each husk.
3. Close the tamale by folding the sides of the husk towards the center and then folding the tip upwards.
4. Arrange the tamales vertically in the hot steamer. If you fill the first layer, wait 15 minutes before placing more tamales on top to prevent them from deforming.
5. Cook for 50 to 60 minutes, turn off the steamer, and let the tamales rest for 15 minutes before serving.