



Chocolate tamales

Ingredients

- 17.6 ounces of MASECA® Tamal corn masa flour
- 7 ounces of vegetable shortening
- 2 teaspoons of salt
- 2 teaspoons of baking powder
- 2 ¾ cups of warm milk
- 2 cups of sugar
- 1/3 cup of cocoa powder
- 1 ½ tablespoons of butter
- 2 tablespoons of pecans, chopped
- Corn husks, clean and soaked in hot water

Preparation

1. In a large bowl, place flour, salt, and baking powder. Mix well with a spoon or whisk.
2. Add warm milk and, with a hand mixer, mix on low-medium speed. Then add, vegetable shortening beating constantly.
3. Add sugar, cocoa, and chopped nuts, and continue mixing to all the ingredients are well integrated.
4. Drain the corn husks, place chocolate dough in the center of the husk. Fold the tamal husk by overlapping the sides towards the center and then folding the tip upwards.
5. Place the tamales on the rack of a steamer pot. Cover the tamales with corn husks and 2 cloth towels, and cover with the lid.
6. Cook until the tamal separates from the husk when served (approximately 1 hour).
7. Serve with a bit of condensed milk.

8 tamales