

# Gorditas

Learn to make authentic Mexican gorditas with masa harina. Crispy pockets perfect for filling with beans, cheese, or meat. Easy homemade recipe!

5	10	15	4	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Gorditas

## Ingredients

- 1 tsp baking powder
- 1 tsp salt
- 1 tbsp olive oil
- 1 cup water
- 1 cup sour cream

## Instructions

- 1 Make the masa dough**

Whisk together 2 cups masa harina, 1 teaspoon salt, and 1 teaspoon baking powder in a large mixing bowl until evenly combined.
- 2** Add 1 tablespoon vegetable oil and gradually mix in 1¼ cups warm water with your hands until a soft, smooth dough forms that doesn't stick to your fingers.
- 3** Cover the dough with a damp kitchen towel and let rest for 15 minutes to fully hydrate the masa.
- 4 Shape the gorditas**

Divide the dough into 8 equal portions and roll each into a smooth ball about 2 inches in diameter.
- 5** Flatten each ball between your palms or with a tortilla press into a thick circle about 4 inches wide and ½ inch thick.
- 6 Cook the gorditas**

Heat a cast iron skillet or griddle over medium-high heat until a drop of water sizzles immediately.
- 7** Cook each gordita for 3-4 minutes per side until golden brown spots appear and the surface feels firm to the touch.
- 8 Fry for puffing**

Heat 2 inches of oil in a heavy-bottomed pot to 365°F (185°C) using a thermometer.
- 9** Fry each gordita for 1-2 minutes until it puffs up like a balloon and floats to the surface, then flip and fry 30 seconds more until golden brown.
- 10 Create pockets and serve**

Drain on paper towels for 1 minute, then carefully cut a slit along one edge with a serrated knife to create a pocket for filling while still warm.

## Tips

---

Make sure your masa harina dough is the right consistency - it should hold together without being sticky. If it's too dry, add water one tablespoon at a time. If too wet, add more masa harina gradually.

Let the shaped gorditas rest for 10-15 minutes before cooking. This allows the masa to fully hydrate and makes them easier to handle.

Cook gorditas on a hot, dry griddle or cast iron pan first before frying. This initial cooking creates the structure needed for proper puffing when they hit the oil.

Maintain oil temperature between 350-375°F for best results. If the oil is too hot, they'll brown too quickly without puffing. Too cool, and they'll absorb excess oil.

Use a tortilla press or heavy skillet to flatten the dough evenly. Uneven thickness will result in uneven cooking and poor puffing.

Don't overfill your gorditas - a little filling goes a long way, and overstuffing can cause them to fall apart.

Serve immediately while they're still warm and crispy. The texture is best when they're fresh from the oil.

If making ahead, you can partially cook them on the griddle and finish frying just before serving to maintain optimal texture.