

# **TITIYAS**

(ti-tee-dzas)

*“I had the opportunity to make flour titiyas with Auntie Bea Fabellano. She had the best idea for titiyas: roll the dough out and cut with the smallest pot cover, 4-5 in. diameter. Cook accordingly. When you are ready to eat it (even out of the freezer), pop it in the toaster!!!! Smear with butter and jelly, yummmmm!”*

## **INGREDIENTS / DIRECTIONS**

### Set 1

3 c. flour  
¾ c. sugar  
3 ¼ t. baking powder

### Set 2

3 T. butter, melted  
1 T. whole milk

### Set 3

1 to 1¼ c. whole, cold  
milk (or coconut milk)

*Tools: large bowl, medium bowl, non-stick sauté pan, rolling pin, flour for dusting*

1. Combine all dry ingredients in large bowl.
2. Mix melted butter and 1 tablespoon milk. Sprinkle over dry ingredients and mix with fingers.
3. Slowly add milk to #2 to make a slightly sticky dough; you may only need 1 cup, depending on how you scoop your flour. Knead a few minutes. <sup>A</sup>
4. Roll out dough on a lightly floured surface, with a floured rolling pin. Dough thickness should be about ¼ in. thick. Cut with pot cover (optional) and punch the dough with fork tines.
5. Cook titiyas on a dry, non-stick pan, medium heat.
6. Once nicely browned, flip to cook on the other side. Check for doneness.
7. Cool on a wire rack or in a tortilla warmer. <sup>B</sup> Freeze or slice and serve.

## **HELPFUL HINTS**

- A. Knead dough only to completely combine all the ingredients (less than 5 minutes.) It is unnecessary to knead the dough into oblivion.
- B. Once titiyas is cooled, wrap with plastic wrap and heavy-duty foil. When ready to eat, pop into the toaster.

**Recipe from A TASTE OF GUAM by Paula Quinene of PaulaQ.com.**