

Mexican Conchas

Conchas or Pan Dulces



This recipe is originally from [:https://www.acozykitchen.com/?s=conchas](https://www.acozykitchen.com/?s=conchas)<https://www.acozykitchen.com/?s=conchas>. I made minor modifications here.

- 5 g instant yeast ((1.75 tsp))
- 113 g unsalted butter, melted (1 stick)
- 12 g vegetable oil (1 Tbsp)
- 66 g sugar ($\frac{1}{3}$ cup)
- 225 g whole milk, room temp (scant cup)
- 12 g kosher salt (2 tsp)
- 8.5 g vanilla extract (2 tsp)
- 2 eggs room temp
- 5 g ground cinnamon (2 tsp)
- 568 g AP flour (4 cups)

Craquelin (topping)

- 113 g unsalted butter, room temp (1 stick)
 - 172 g sugar ($\frac{2}{3}$ cup)
 - 142 g AP flour (1 cup)
 - 4 g vanilla extract (1 tsp)
 - 10.5 g cocoa powder (2 Tbsp)
 - 2 drops food color gel
1. In a bowl of a stand mixer fitted with the dough hook add the butter, oil, sugar, milk, salt, vanilla, cinnamon and lightly beaten eggs. MIX for a minute.
 2. Add the flour and yeast and mix on low for one minute until the ingredients are combined then increase to medium speed and mix for 5 minutes. Dough should clear the sides of the bowl.
 3. Transfer the dough to a large lightly oiled bowl and cover with plastic wrap. Chill overnight.

Craquelin (topping)

1. Mix butter, sugar, flour and vanilla in the bowl of a stand mixer until smooth.
2. Divide into two portions. Add cocoa to one and food

color to another.

3. Roll out topping between 2 sheets of parchment paper to about 1/16" and chill for an hour until firm or up to overnight.

Assemble

1. Preheat oven to 350°F.
2. Divide the dough into 12 equal parts about 80g each. Tuck the edges underneath to form a tight ball then roll in your palm on an unfloured surface to create a tighter ball. Place on the parchment-lined sheet pans.
3. Cut circles with a 3" cookie cutter and place on the dough balls, pressing lightly to adhere.
4. Cut designs with a knife as desired, cutting all the way through the topping but not the dough.
5. Rest at room temp for 30 minutes covered with a tea towel.
6. Bake for 20-22 minutes or until bottoms are lightly golden.
7. Eat as soon as they are cool enough that they won't burn your mouth!