

Tamal Dough (Masa para Tamales)

Yield: 78 min
Total Time: 80 min

Recipe from: <https://www.recipeschoose.com/recipes/masa-casserole-mexican-recipe>

Ingredients:

- 2 pounds lard If you are using rendered lard you will need to use less broth
- 2 teaspoons baking powder divided
- 2 tablespoons salt divided
- 5 pounds masa fresh ground, unprepared for tamales, divided
- 3 cups broth from cooked pork roast or chicken broth, divided
- 1/2 cup red chile sauce only add if making red chile pork tamales

Nutrition:

1. Calories: 210 calories
2. Carbohydrate: 23 grams
3. Cholesterol: 10 milligrams
4. Fat: 13 grams
5. Fiber: 3 grams
6. Protein: 3 grams
7. SaturatedFat: 5 grams
8. Sodium: 250 milligrams

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