



## TAMALES DE PIÑA

8 cups masa harina  
3 teaspoons baking powder  
½ teaspoon baking soda  
1 teaspoon salt  
3 cups sugar  
3 sticks cinnamon, ground

4 sticks butter, melted  
¾ cups canola oil  
1 to 2 cups water, room temperature

3 cans chunk pineapple in their own juice  
1 cup rice, soaked and ground  
1-½ cups shredded coconut  
3 cups raisins, washed

Add cooled margarine and oil to dry ingredients and mix thoroughly, removing all dry knots.

Drain pineapple, reserving juice. Add juice to mixture. Mix well.

You need to keep working dough through fingers until uniform; will take up to 15 minutes. Add water if mixture is dry.

Add raisins, work through fingers; add rice; work through fingers; add coconut; work through fingers; add pineapple; work through fingers. If you need to add water, add more. The dough should be firm/wet, like meatball mixture. Fill in washed maize leaves, fold and steam - 1 hour or more.