

Conchitas Toppings

English version

Instructions

1. While the dough is resting, you can prepare the sugar topping. Soften the butter with the spatula until it is very creamy and then add the powdered sugar. Finally, add the flour little by little (add the ground cinnamon at this step). Set this mixture aside to use later. If you are making half of the Conchas with the chocolate topping, then divide the dough into two equal portions and add the cocoa powder to one of the halves, mixing until it is very well combined.
2. Once the dough has risen and doubled in size, place it on a floured surface and let it rest for about 5 minutes. Divide the dough into 16 portions (60 grams each). To shape each ball, lightly flour your hands and place each portion of dough on the work surface and gently press with your hand, twisting your hand to form the balls.
3. Place each dough ball on greased baking sheets and continue until you have finished shaping all of the dough.
4. Using your hands, spread the top of each ball with a little butter. Do not skip this step, as it will help the topping stick to the dough.
5. To add the topping, flour your hands and divide the topping paste into 16 balls. Use your hands to press each one into a small, flat circle (I like to use a piece of plastic, like when you make tortillas). Place this disk on top of the dough ball and press down very firmly.
6. Once you have finished placing the topping on the buns, use a shell cutter or you can use a knife to decorate them in the traditional shell shape.
7. Allow the shells to rise in a warm place until they are almost double in size. Depending on the temperature of your kitchen, this step can take 1 to 2 hours. Don't let them rise too much, because if you let them rise too much, they will collapse in the oven.
8. Bake in a preheated oven at 165° Celsius for 20 minutes, or until the bottoms of the shells are lightly browned. If you are placing more than one baking tray in your oven, switch after 10-12 minutes. Move the tray from the bottom rack of your oven to the top rack and vice versa to ensure even cooking.