Fried foods have a large gain in energy value by analyzing the increase in the amount of calories which can be considered a negative aspect. This study aimed to addition of methylcellulose in order to reduce the absorption of fat during the frying. Four formulations were made, varying the amount of methylcellulose gum: default (0%), 0.5%, 1%, 0% and 2.0% methylcellulose. Once ready, the masses rested for 24 hours, were then fried pies unfilled two for each formulation in industrial fryer at 180 ° C for 40 seconds. Quantification of lipids was performed by the analytical method of Soxhlet extraction. Lipid values were presented as follows, standard sample - 39.65%; sample 0.5% - 36.60%; sample 1.0% - 26.07%, 2.0% sample - 30.31 %. It was concluded that the addition of methyl cellulose gum in the proportion of 1% based on the weight of flour was effective in reducing fat absorption in the frying process of the pastel, making it healthier for human consumption.