

Buñuelos

Jacob · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

45 mins

Description

Buñuelos are deepfried dough fritters This recipe makes a pile of these delicious Mexican treats sprinkle with cinnamonsugar for a crowdpleasing treat during the holidays or any time of the year

Ingredients

- - 4 large eggs - ¼ cup white sugar - 1 teaspoon vegetable oil - 1 ½ cups all-purpose flour
- plus more for kneading - 1 teaspoon baking powder - 1 teaspoon salt - 1 cup white sugar - 1 teaspoon ground cinnamon - 1 cup vegetable oil for frying

Instructions

1. Beat eggs and 1/4 cup sugar in a large bowl until thick and lemon-colored; mix in 1 teaspoon vegetable oil. Combine 1 ½ cups of flour
2. baking powder
3. and salt; gradually add to egg mixture
4. mixing well until evenly combined. Turn dough out onto a floured board and knead thoroughly until dough is smooth. Shape dough into 16 even-sized balls. Flatten and roll each one into a very thin circle about 5 inches in diameter. Let stand uncovered on waxed paper for about 10 minutes. Meanwhile
5. combine 1 cup sugar and cinnamon in a small bowl until evenly mixed; set aside. Heat oil in a deep pan to 350 degrees F (175 degrees C). Lower one circle of dough carefully into the hot oil; fry until golden
6. turning once
7. about 30 seconds on each side. Transfer to a paper towel-lined plate to drain; sprinkle with cinnamon-sugar mixture. Repeat with remaining dough. Serve or cool and store in airtight containers. Editor's Note We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. The exact amount may vary depending on cook time and temperature
8. ingredient density
9. and the specific type of oil used.