

Capirotada

Savannah · 29/09/2024

**Prep Time**

15 mins

Dificult

Medium

Servings

1 hr 15 mins

Description

Capirotada is a deliciously rich Mexican bread pudding thats traditionally served during Lent and Easter Its more commonly made with piloncillo Mexican brown sugar

Ingredients

- - 3 cups water - 2 ¼ cups packed light brown sugar
- divided - 2 cinnamon sticks - 2 loaves bolillo bread
- sliced ½-inch thick
- toasted (about 24 ounces) - ½ cup butter
- softened - 3 cups shredded Oaxaca cheese (about 12 ounces) - 2 cups peanuts - 1 cup raisins - ¼ teaspoon ground cinnamon
- or to taste - ¼ teaspoon ground nutmeg
- or to taste - ? teaspoon ground cloves
- or to taste

Instructions

1. Gather Ingredients and preheat the oven to 350 degrees F (175 degrees C). Dotdash Meredith Food Studios Combine water
2. 2 cups brown sugar
3. and cinnamon sticks together in a saucepan; bring to a boil. Dotdash Meredith Food Studios Reduce heat and simmer
4. stirring occasionally
5. until sugar is dissolved and liquid has reduced into a syrup
6. about 15 minutes. Remove cinnamon sticks from syrup using a slotted spoon. Dotdash Meredith Food Studios Spread a thin layer of butter onto one side of each toasted bread slice
7. and sprinkle with cinnamon
8. nutmeg
9. and cloves. Dotdash Meredith Food Studios Shingle bread
10. butter-side up
11. to make two rows in a 9x13-inch baking dish. Dotdash Meredith Food Studios Sprinkle cheese
12. raisins
13. peanuts
14. cinnamon
15. nutmeg
16. and cloves over bread. Sprinkle remaining remaining 1/4 cup brown sugar over the cheese. Pour cinnamon syrup over entire dish; cover with aluminum foil. Dotdash Meredith Food Studios Bake in the preheated oven until cooked through
17. about 30 minutes. Cool for 15 to 20 minutes before serving. Dotdash Meredith Food Studios Editor's Note: This recipe was tested in our test kitchen in June 2023 and was updated to use bolillo bread and Oaxaca cheese. Test Kitchen Tips Look for bolillo bread at your local Mexican market. If you cannot find it
18. you can substitute 24 ounces French bread or Italian bread
19. sliced ½-inch thick. Oaxaca cheese is a semi-hard Mexican-style cheese that is similar to mozzarella cheese in texture. It is made from cow's milk and has a rich- buttery flavor that is slightly salty. If you can't find it
20. you could use shredded Mexican cheese blend
21. or Monterey Jack cheese.