

Buñuelos

Ingredients:

2 cups flour
1 Tablespoon Baking Powder
1 teaspoon Sugar
1/4 teaspoon Salt
1 Egg, beaten
1/2 tsp. Butter
1 cup Milk
Oil for Frying
Cinnamon sugar (optional)
Honey (optional)

Sift together the flour, baking powder, sugar, and salt in a large mixing bowl.

Add the egg, butter and milk.

Mix together these ingredients well. The mixture should resemble bread dough. Knead well, for about 5 minutes.

Place dough into a stainless steel pan or glass bowl and cover with wax paper. Let rest for two hours.

Roll out dough onto a floured cutting board to 1/4 inch thickness. Cut into 2" squares. Lay squares into hot oil and fry for 30 seconds on each side, until they just start to brown. They cook really fast, so you will have to work quickly. Baste the top of each buñuelo as it cooks. You will see that they quickly puff up into light, fluffy "pillows".

Drain on paper towels and serve immediately. Buñuelos can be served sprinkled with cinnamon sugar or drizzled with honey.