



MARCELA'S CINNAMON SUGAR DUSTED BUNUELOS

Serves: 4-6
Prep Time: 10 Minutes
Cook Time: 35 Minutes

INGREDIENTS

6 - 8-Inch Flour Tortillas
½ Cup Sugar
1 Teaspoon Ground Cinnamon
Vegetable or Avocado Oil for
Cooking
Assorted Fresh Berries, For Serving
(Strawberries, Blackberries,
Raspberries)
Vanilla Ice Cream, For Serving
Cajeta To Drizzle (Goat's Milk
Caramel Sauce)
Cookie Cutters, Optional

INSTRUCTIONS

Using cookie cutters or a knife, cut out shapes from tortillas.

In a small bowl, stir together sugar and cinnamon until a mixed thoroughly.

In a medium heavy-bottomed saucepan add enough oil to come up halfway up the sides of the pan. Heat over medium heat until oil temperature reached 350 degrees. Line a plate with paper towels, set aside.

Working in batches, fry tortillas until golden brown, about 2 minutes depending on the size and shape. Using a slotted spoon or tongs, remove from oil and place on prepared plate to drain slightly. Toss in cinnamon-sugar mixture.

To Serve: garnish a few scoops of ice cream with buñuelos, top with assorted fresh berries and drizzle with cajeta. Serve immediately.