



BUÑUELOS

SERVINGS 6
PREP TIME 30 MIN
COOK TIME 20 MIN

INGREDIENTS

- 4 cups flour , sifted
- 3 eggs , lightly beaten
- ¾ cup sugar
- 1½ cup milk or more (at 95 F)
- 3 tablespoons anise liqueur
- 2 tablespoons baking powder
- 1 teaspoon lemon zest
- 1 teaspoon ground cinnamon (optional)
- Sweet olive oil or vegetable oil (for frying)
- Sugar or icing sugar (for the decoration)

DIRECTIONS

1. In the bowl of a stand mixer, combine the flour, baking powder and sugar.
2. Dig a well in the center of the flour and add the eggs.
3. Add the lemon zest, anise, and cinnamon.
4. While kneading at medium speed, gradually incorporate the milk until obtaining a smooth and homogeneous dough.
5. Cover the dough and let it rest for 30 minutes in a warm place, away from drafts.
6. Heat a large amount of oil to 350 F (170°C), preferably sweet olive oil, in a deep pan.
7. Place the dough in a pastry bag and drop balls of dough into the hot oil.
8. It is also possible to form balls with two teaspoons.
9. When they swell and turn brown, remove the buñuelos with a skimmer and place them on a tray lined with paper towels.
10. Serve with a little sugar sprinkled over them.

