



COLOMBIAN BUÑUELOS

SERVINGS 20
PREP TIME 15 min
COOK TIME 20 min

INGREDIENTS

For the Topping:

- 3 tablespoons sugar
- 1 teaspoon ground cinnamon

For the Dough:

- 1 1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 3 tablespoons sugar
- 1/4 cup vegetable oil, or butter
- 1 large egg
- 1/4 cup milk

- 1/2 cup masa harina

For Frying:

- 1 cup vegetable oil, for frying



DIRECTIONS

1. Gather the ingredients. Make the topping by combining sugar and cinnamon in a shallow dish.
2. Sift together the flour and baking powder. In a separate bowl, cream the sugar and the oil or butter until smooth. Add the egg, milk, and masa harina.
3. Gradually add the flour, mixing well after each addition, until a dough forms. Roll the dough into meatball-sized spheres, about 1 1/2 inches in diameter. You can leave them round, or flatten them into cakes.
4. Heat vegetable oil in a medium-sized saucepan until hot. Fry dough balls or cakes until golden brown, about 6 or 7 minutes, turning to brown all over. Remove balls to the paper towel-covered plate to drain.
5. Using tongs, place each buñuelo onto the plate with the sugar and cinnamon mixture and shake until well coated, turning the piece over if necessary. Serve your delicious buñuelos warm, with atole or hot chocolate, if you like.