



CINNAMON SUGAR BUÑUELOS

 **YIELDS** 18
PREP TIME 20 mins.
COOK TIME 15 mins.

INGREDIENTS

Cinnamon-sugar coating

- 3 tablespoons sugar
- 1 teaspoon ground cinnamon

Dough

- 3 tablespoons olive oil
- 1 1/2 cups all-purpose flour
- 1/2 cup masa harina
- 1 teaspoon baking powder
- 3 tablespoons sugar
- Pinch of salt
- 1 large egg
- 1/4 cup milk
- 1/4 cup vegetable oil (or melted butter)

DIRECTIONS

1. Stir the flour, masa harina, baking powder, sugar, and salt together in a large bowl.
2. In a small bowl, beat the egg with the milk and oil, then pour it into the dry mix. Stir until a shaggy dough forms.
3. Knead gently for about a minute. If it feels crumbly, add warm water one tablespoon at a time until the dough is soft and smooth like clay. Cover and let it rest for 15 minutes.
4. Pinch off pieces about the size of a walnut and roll them into smooth balls.
5. Heat the frying oil in a deep skillet over medium heat to about 350°F. A small piece of dough should sizzle right away.
6. Fry the balls in small batches, turning often, for 3 to 4 minutes, or until deep golden and puffed.
7. Lift them out onto a paper towel-lined plate to drain for a few seconds.
8. Mix the cinnamon and sugar in a shallow dish and roll the warm buñuelos in it until coated. Serve warm.



- 1 to 3 tablespoons warm water, only if needed

Frying

- 1 cup vegetable oil