

Fried Dough (Buñuelos)

Ingredients

1 cup of milk
1 cinnamon stick
1 stick of butter
Zest of one lemon
1 and 2/3 cups of flour
1/2 teaspoon of baking powder
6 medium eggs
2 cups of vegetable oil
Powdered sugar for serving

Directions

In a medium-sized saucepan, combine milk, cinnamon stick, lemon zest, and butter; bring to a boil, then reduce heat and carefully remove the cinnamon stick.

Add flour and baking powder and stir constantly for 2 minutes. (The batter will be dry and sticky.) Remove from heat and add the eggs one at a time, beating vigorously. When the dough is smooth, rest for one hour.

Place a large frying pan on medium-high heat and add vegetable oil. Once the oil is hot, carefully drop tablespoon-sized balls of the dough into the pan. Flip when golden brown; remove when both sides are golden and the dough floats in the oil.

Place on paper towels to remove excess oil.

Sprinkle with powdered sugar and serve immediately.