

A SENSE OF SPAIN

RECIPE



Buñuelos (Fried Dough)

SERVINGS: 30

Ingredients

1 c. milk
1 cinnamon stick
1 stick of butter
Zest of one lemon
1-2/3 c. flour
1/2 t. of baking powder
6 medium eggs
2 c. vegetable oil
Powdered sugar for serving

Directions

1. 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.
2. 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.
3. 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.
4. Place on paper towels to remove excess oil.
5. Sprinkle with powdered sugar and serve immediately.

SOURCE: spanishsabores.com

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