Sleepy Hollow Coffee Roasters

Buñuelos are a popular fried dough dessert heavily tied to Christmas and Las Posadas celebrations. Their origin dates back to ancient Arab and Mediterranean fried sweets. Spanish conquistadors brought the concept to the Americas in the 16th century, where locals adapted the recipe with lard, wheat, and indigenous syrups.

Buñuelos Recipe

Ingredients

- 1 cup all-purpose flour
- ½ tablespoon sugar
- ½ teaspoon baking powder
- ¼ teaspoon salt
- 1 tablespoon softened butter or lard (cooking oil may be substituted)
- ½ cup warm water

Make the Dough

1. Sift together first four ingredients int a medium bowl, whisk to fully combine.
2. Add butter and about ¾ of the water, work into the dry ingredients with your fingers. This should create a sticky dough. Add more water if needed.
3. Knead on a clean, flat surface for 15 minutes. Set in a covered bowl to rest for 30 minutes.
4. Pinch off about 25g dough and shape into a ball (this recipe should yield 10 servings).
5. Flour your surface and a rolling pin. Roll the dough into a disk using the pin, then alternately stretch the disk with your fingers and roll with the pin to create a very thin fritter about 4" – 6". Repeat for all the dough.

Fry the Dough

Add cooking oil to a pan, enough so a fritter can float. Bring the oil to 175°C (350°F) over medium-high heat. Carefully place one fritter in at a time. As the fritter cooks, use a wooden spatula to rotate it and gently scoop cooking oil over the top to help form airy bubbles. Use tongs to flip when the underside has become golden brown. When the second side is golden brown, use tongs to drip off as much oil as possible, then place in a paper towel-lined colander. Repeat the process for the remaining fritters. Serve with our Sirop Mexicana or, alternately, dredge warm fritters in cinnamon sugar.
