



Bimbuñuelos

Yield: Serves 50

Total Time: 30-40 minutes

Ingredients:

- 2 ¼ Cups of Milk
- 4 Eggs
- 1 Tablespoon of Sugar
- 1 Tablespoon of Vanilla Extract
- 4 Cups of Flour
- 2 Cups of Granulated Sugar
- 1 ½ Tablespoons of Cinnamon
- 1 Quart of Corn Oil

Equipment Needed:

- Mexican Rustic Buñuelera (Mold- Available on Amazon)
- Large Pot
- KitchenAid Mixer or Hand Mixer
- Measuring Cup
- 2 Large Glass Bowl
- Serving Dish
- Large Tongs
- Paper Towels
- Tea Towel

Prep:

- Get a large bowl and pour 2 cups of granulated sugar and 1 ½ tablespoons of cinnamon and set aside

Directions:

- Get a KitchenAid Mixer or large glass bowl and a hand mixer
- Pour 2 ¼ cups of room temperature milk into the bowl
- Pour 4 room temperature eggs into the bowl
- Pour 1 tablespoon of sugar into the bowl
- Pour 1 tablespoon of vanilla extract into the bowl
- Pour 4 cups of flour into the bowl
- Using the KitchenAid spatula mix the ingredients using a low setting or use a hand mixer and mix the ingredients until well blended and set aside
- Place a large pot on the stove and turn the gas/electric knob to a medium setting and add a quart of corn oil and let the oil get hot (make sure to not boil the oil)
- Get a Mexican Rustic Buñuelera and dip it into the hot oil in the pot and then pat the buñuelera onto a tea towel and let it cool for about a minute (if the buñuelera is too hot it will cook the bimbuñuelo mixture in the bowl, if this happens just remove the top layer of mixture and start the process over)
- Get the cooled down buñuelera and gently dip it in the bimbuñuelo mixture without



- submerging it, ensuring the bottom of the buñuelera is covered with the mixture (do not get the mixture on top of the buñuelera)
- Gently get the buñuelera and dip it into the hot oil while lifting it up and down
 - Do not lift the buñuelera out of the oil
 - Cook until golden and detached from the buñuelera (the mixture should detach from the buñuelera and if the buñuelera is covered with the bimbuñuelo mixture then it will cook around it and not detach)
 - After the bimbuñuelo is golden and crispy gently remove with tongs onto a paper towel covered plate and excess oil drain
 - Once the bimbuñuelo is drained then place in the sugar mix bowl and gently flip over without breaking the bimbuñuelo
 - After the bimbuñuelo is covered in the sugar mix then place onto your serving dish and repeat the process until the bimbuñuelo mixture is finished, should yield 50-60 bimbuñuelos
 - Serve

****Adjust the ingredients to your liking. ****