

Easy Buñuelos

PLEASE NOTE: This treat uses hot oil. Attempt only with adult supervision.

Cece's
favorite
sweet treat



Preparations:

- Package(s) of flour tortillas (thin, thick, small, medium).
- Cooking oil in a frying pan (about 2 cm or 1 inch deep, and at appx. 350 deg. F, or medium heat)
- Sugar mixed with Cinnamon to your taste (mild or strong)
- Cooking tongs for frying tortillas
- Paper towels for draining fried tortillas on
- Plate and spoon for coating tortillas



Directions:

When oil is at appropriate heat (sizzles when edge of tortilla enters pan), and using tongs, submerge the tortilla into oil. Tortillas will puff up a bit, but watch out for big puff-ups—try to push them down gently with tongs (protect yourself from grease spits). Fry to your chosen crispness and flip over once - (appx. 60 seconds total). Place fried tortilla on papertowel briefly, then transfer to the coating plate, sprinkle with cinmaon sugar immediatley. Finish batch, and then ENJOY!



or cut into triangles for snacks or party treats