



Buñuelo with Cinnamon Cajeta

Prep time: 5 Cook Time: 5 Servings: 12

Latino,Desserts,Flour Tortillas,Plant-Based Preferences,Modern Mexican,Sweets & Desserts,Snacks & Shareables

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
4.5" Heat Pressed Flour Tortillas	28671		24 Each
granulated sugar			As Needed
Cinnamon Cajeta Sauce		See Related Recipe	16 Oz.

Instructions

1. Pre-heat fryer to 350°F.
2. Fry two tortillas for 30 seconds, or until they start to puff, do not fry until hard
3. To plate: Toss two puffed tortillas in granulated sugar. Plate and drizzle with 1 1/3 oz. warm Cinnamon Cajeta sauce. Serve.



Cinnamon Cajeta Sauce

Prep time: 5 Cook Time: 15 Servings: 12

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Ground Cinnamon			1/2 Tbsp.
Sweetened Condensed Milk			14 Oz.
Granulated Sugar			1 cup
Butter		unsalted	2 Oz.

Instructions

1. In a small sauce pan, over medium heat, heat sugar. Once sugar begins to melt, add butter and stir over heat until fully melted. Add condensed milk and constantly stir to combine. Add cinnamon and salt, stir well to combine. Reserve warm.

