

Festival Preparation Activity 4

BUÑUELOS

INGREDIENTS

- 4 tbsps. butter
- 1/4 cup sugar
- 2 tsps. grated lemon rind
- 1 cup water
- 1 cup flour
- 4 eggs
- oil for deep frying

SAUCE

- 1 cup dark brown sugar
- 3 tbsps. flour
- 1 cup water
- 2 tbsps. whipping cream
- 1 tbsp. butter
- 1/2 tsp. vanilla

INSTRUCTIONS

1. Combine the butter, sugar, lemon rind and water in a saucepan. Bring to a boil, stirring occasionally. Add the flour all at once, beating hard.
2. Cook about 2 minutes until the dough leaves the sides of the pan. Remove from the heat and add the eggs one at a time. Beat until smooth and shiny.
3. Form balls of the dough with 2 tsp. and fry in preheated oil at 375 degrees for 5 minutes or until puffed and lightly browned. Drain on paper towels.
4. To prepare the sauce, combine the sugar and flour in a saucepan and stir in the water gradually. Cook over medium heat, stirring constantly, until the mixture thickens. Add cream, butter and vanilla and spread on the fried buñuelos.

LEVEL: ELEMENTARY

SOURCE: "Dedos de Luna" Elementary Literature Series, Children's Literature in Spanish: Bilingual Edition, Stanford Program on International and Cross-Cultural Education, 1992