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BUNBUELOS (Very Thin Fried Cookies)

Luisa Mendes

At Christmas time, it is traditional to serve Bunbuelos! Break them into a bowl and add a thin syrup made of brown sugar with a stick of cinnamon.

Ingredients.

2 eggs

1/4 cup milk

2 Tbsps. melted butter

2 cups flour 1/2 Tbsp. sugar

1/2 tsp. salt

Sugar mixed with cinnamon to sprinkle on top

Directions.

1. Beat eggs, add milk and melted butter.
2. Sift flour, sugar and salt and add to first ingredients.
3. Shape into 1-inch balls. Press them into very thin circles on a floured board.
4. Deep fry until golden brown.
5. Sprinkle with sugar mixed with cinnamon.