



Buñuelos Chips from Timeless Sweets TX

Ingredients

Flour tortillas

1/2 cup white sugar

1 1/2 teaspoon ground cinnamon

Vegetable oil, for frying

Your family favorite cookie cutters

Directions

In a large pot or skillet, add at least 1 inch of oil and heat over medium-high heat

Select your favorite cookie cutter use all size to have an assortment of chips

Cut into the tortilla with your cookie cutter

While the oil is heating, combine the sugar and cinnamon in a shallow dish and set aside

Fry your cut tortillas 2-3 minutes, flipping about every 15 seconds until golden brown and crisp through

Remove from oil and let the excess oil drip back into the pan

Sprinkle Buñuelos chips with cinnamon-sugar mixture

Plate your Buñuelos chips and select your favorite toppings

TIP: Right after frying, you can place your Buñuelos chips on a paper towel to collect any excess oil

Mexican Chocolate Ganache

Ingredients

1 tablet NESTLÉ ABUELITA Authentic Mexican Hot Chocolate Drink
3/4 cups of heavy cream

Directions

Use a small saucepan to heat the heavy cream to a medium heat
Once heated place tablet in the sauce pan
Stirring frequently, until melted and smooth
Place in your serving dish and ready to place on your bunuelos chips.

TIP: Any remaining sauce can be used for yummy hot chocolate.

Easy Homemade Whipped Cream

Ingredients

1 /4 cups of powdered sugar
2 cups of heavy cream

Directions

Place all ingredients into a mixing bowl and mix with a hand mixer
Whip the heavy cream and sugar together on medium-high speed
Whipped cream only takes a couple of minutes, whip until the consistency is thickened to your liking

TIP: Don't be afraid to stop the mixer and check the consistency of the whipped cream as you go

Presented by:

