



Nicaraguan corn buñuelos

Ingredients

For the Buñuelos:

- 3 cups of MASECA® corn masa flour
- 1 egg
- 8 ounces of fresh cheese, shredded
- Water (as needed)
- Oil for frying

For the Syrup:

- 3 cinnamon sticks
- 1 lime
- ½ cup of sugar

Preparation

For the Buñuelos:

1. Place MASECA® corn flour in a large bowl, add the shredded cheese, and mix until you obtain a smooth, lump-free dough.
2. Add egg and gradually incorporate water, mixing constantly until the dough is homogeneous.
3. Divide the dough into portions of approximately 1.5 ounces (about 2 tablespoons) and shape into small balls.
4. In a deep skillet, heat enough oil and fry the balls until golden brown on the outside.

Syrup:

1. In a skillet over low heat, add one cup of water and the cinnamon sticks. Cook for approximately 10 minutes.
2. Add the sugar and a few drops of lime juice. Stir until the syrup thickens slightly.
3. Serve the buñuelos hot and drizzle with syrup to taste.

28 buñuelos