



Recipes

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Banana Stuffed Bunuelos

Prep Time: 15 Minutes

Cooking Time: 1 Minutes

Serves 1

Ingredients:

- 1 each 8" Pressed Mazina™ Tortilla (08043)
- 1 each Whole Banana , peeled
- 1/2 cup Light Brown Sugar
- 1/2 cup All Purpose Flour
- 1 tsp. Baking Powder
- 2 each Whole Eggs
- 1 cup Heavy Cream or Whole Milk
- 1 tsp. Vanilla Extract
- Cinnamon Maple Sugar , see related recipe , to coat

Directions:

1. Heat Mazina tortilla and place on work surface. Wrap 6" sized banana in Mazina tortilla. Tightly roll ends to close, brushing ends of tortilla in egg wash if needed to seal; set aside.
2. Whisk sugar, flour and baking powder together in a mixing bowl. Add in eggs and milk.
3. Submerge banana wrapped tortillas in batter and soak at least 1 hour to soften.
4. Remove and place on cutting board. Cut into 1/5ths and dip cut sides of tortillas back in batter.
5. Place in 350 fryer approximately 1 minute or until golden brown on all sides. Remove from fryer and drain.
6. Liberally coat banana stuffed bunuelos in cinnamon maple sugar.
7. Serve immediately.





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Cinnamon Maple Sugar

Serves 1

Ingredients:

- 1 cup Granulated Sugar
- 2 Tbsp. Cinnamon Maple Sprinkles (commercially available)

Directions:

1. Fold ingredients together in a mixing bowl.
2. Place in a storage container and hold at room temperature.