



Recipes

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Buñuelo with Cinnamon Cajeta

Prep Time: 5 Minutes

Cooking Time: 5 Minutes

Serves 12

Ingredients:

24 each 4.5" Heat Pressed Flour Tortillas (28671)

Granulated Sugar , as needed

16 oz. Cinnamon Cajeta Sauce , see related recipe

Directions:

1. Pre-heat fryer to 350°F.
2. Fry two tortillas for 30 seconds, or until they start to puff, do not fry until hard
3. To plate: Toss two puffed tortillas in granulated sugar. Plate and drizzle with 1 1/3 oz. warm Cinnamon Cajeta sauce. Serve.

Cinnamon Cajeta Sauce

Prep Time: 5 Minutes

Cooking Time: 15 Minutes

Serves 1

Ingredients:

1/8 cup Granulated Sugar

1/6 oz. Butter , unsalted

1 1/6 oz. Sweetened Condensed Milk

1/8 tsp. Ground Cinnamon

Salt , dash

Directions:

1. In a small sauce pan, over medium heat, heat sugar. Once sugar begins to melt, add butter and stir over heat until fully melted. Add condensed milk and constantly stir to combine. Add cinnamon and salt, stir well to combine. Reserve warm.