

Victoria's Kitchen

Recipes Made with Love

Victoria's Crispy & Sweet Buñuelos

A Sweet Memory at the Table

Some meals are served in silence.

Some desserts are remembered by their flavor.

Others are remembered by the sound around them.

The laughter.

The waiting.

The first crispy bite.

In Valentín's Reflection, Victoria knows that food can carry memory in the most beautiful ways. A warm meal may comfort the heart, but a sweet treat shared at night can bring back an entire childhood.

These crispy, sweet buñuelos are light, golden, and dusted with cinnamon sugar. They are simple, joyful, and best served warm—when the edges still crackle, the sugar still sparkles, and everyone reaches for just one more.

"Good food feeds the body.
Shared meals feed the soul."

—Victoria



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They remind us that some of life's sweetest moments
are not complicated.

They are made with flour, cinnamon, patience...

And someone we love is standing near the stove.

From Victoria's Recipe Journal

"I remember the sound of laughter before the buñue-
los were even ready.

That is how I knew they were more than dessert.

They were a celebration waiting to be tasted."



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Serves: 4-6

Ingredients

For the Dough

- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon granulated sugar
- ½ teaspoon salt
- 2 tablespoons melted butter
- 1 large egg
- ½ to ¾ cup warm milk
- Vegetable or canola oil, for frying,
about 1 inch deep

For the Cinnamon Sugar

- 1 cup granulated sugar
- 1-2 tablespoons ground cinnamon

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Instructions

Prepare the Cinnamon Sugar

1. In a shallow plate or wide bowl, combine the sugar and cinnamon.
2. Mix well and set aside.

Mix the Dough

1. In a large bowl, whisk together the flour, baking powder, sugar, and salt.
2. Add the melted butter and rub it gently into the flour with your fingers until the mixture resembles soft, damp sand.
3. Add the egg.
4. Slowly pour in the warm milk, a little at a time, mixing until a soft dough forms.

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Knead and Rest

1. Turn the dough onto a lightly floured surface.
2. Knead for 3–5 minutes, or until the dough becomes soft and smooth.
3. Cover with plastic wrap or a clean kitchen towel.
4. Let the dough rest for 20 minutes.

Roll and Stretch

1. Divide the dough into 12–15 small balls.
2. On a lightly floured surface, roll each ball as thin as a tortilla.
3. Carefully stretch the edges with your hands until the dough is very thin and almost translucent.
4. Let the rolled disks air-dry for 10–15 minutes. This helps them fry crispier and prevents them from absorbing too much oil.

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Fry the Buñuelos

1. Heat about 1 inch of oil in a heavy-bottomed skillet over medium-high heat, about 350°F.
2. Carefully place one dough disk into the hot oil.
3. Fry for 30–60 seconds per side, or until golden brown and crisp.
4. Use a spatula to gently press the center while it cooks, helping the buñuelo stay flat.
5. Remove with tongs and let the excess oil drain on paper towels.

Coat & Serve

1. While still warm, coat each buñuelo generously in the cinnamon-sugar mixture.
2. Repeat with the remaining dough.
3. Serve warm with coffee, café de olla, milk, or your favorite drink.

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Victoria's Tip

The secret to buñuelos is thinness.

Roll them gently.

Stretch them with patience.

Let them rest just enough.

And when they touch the hot oil, listen.

That first crackle is the sound of something simple becoming unforgettable.

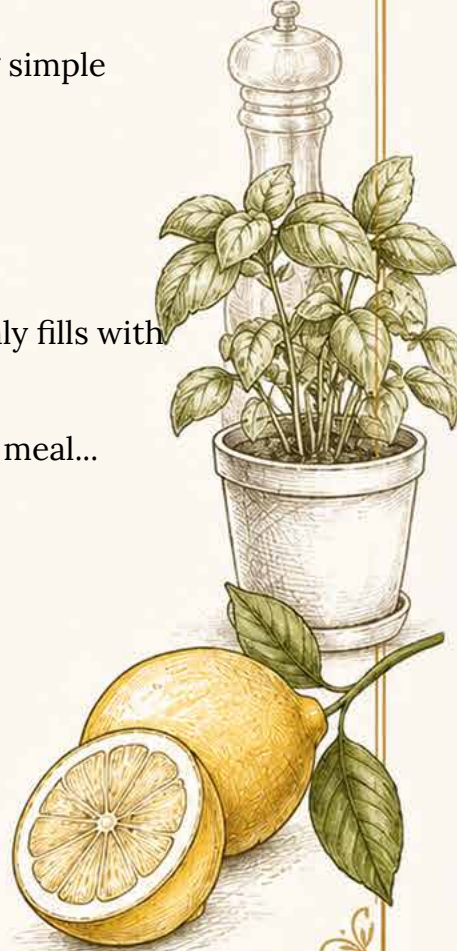
Serve them warm.

Share them quickly.

And do not be surprised if the room suddenly fills with laughter.

Because some desserts do more than end a meal...
They bring back the sweetness of home.

Buen provecho.



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-Victoria-