

## BUÑUELOS

Sweet Tostadas (Buñuelos) layered with Mango sauce, whipped cream and Cajeta.

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**Serving : 4 Persons.**

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**Prep Time : 20 Minutes.**

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**Cook Time : 5 Minutes.**

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**Difficulty : Medium**

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### INGREDIENTS:

- 4 tortillas La Abuela
- Canola oil
- 1/4 cup Cinnamon sugar.
- 1 cup Whipped cream.
- 2 Manila Mangos
- 1/4 sugar
- 1 Tbsp water
- 4 Tbsp. Cajeta or Dulce de Leche

### GARNISHES:

- Chocolate syrup
- Powdered sugar

### DIRECTIONS:

1. Cut 3 rounds of each of the tortillas. You should have a total of 12.
  2. Fry in hot oil.
  3. Flip them over and remove them when they are golden brown.
  4. Mix the sugar with the cinnamon powder and cover the tortillas while still hot.
  5. Let cool.
  6. Wash peel and cut the mangos into small cubes.
  7. Set aside one of the cubed mangos, as you will use it later.
  8. Place the second cubed mango into a blender with the sugar and 1 tbsp of water. Once completely pureed, remove and set aside.
  9. On the first fried tortilla place about 1 Tbsp. of cajeta. Cover with another tortilla. Add whipping cream and add cubes of mango.
  10. Lastly, cover with another tortilla and drizzle some mango sauce. Decorate with powdered sugar.
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