

Buñuelos

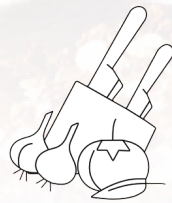
(Honey-Drizzled Fritters)

Prep Time: 10-15 minutes

Cook Time: 3-4 hours

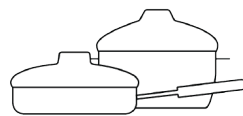
Servings: 12-15

Fun Fact: These honey-drizzled fritters are often found at celebrations in Guatemala, especially around Christmas time.



Ingredients

1 cup of plain flour	3 eggs
1 teaspoon of baking powder	1/2 teaspoon of salt
1 cup of water	Oil for frying
1/2 cup of butter	Honey for drizzling



Directions

1. Add flour, baking powder, and salt to bowl and mix.
2. Boil water in a medium pot.
3. Add butter and stir until melted.
4. Remove from stove and stir in flour mixture to form a paste.
5. Beat in eggs one at a time and set mixture aside.
6. Heat the oil in a pot until a bit of dough turns golden within 20 seconds.
7. Carefully drop small balls of dough into the oil, about the size of a golf ball. Only cook a few at a time, so they are not touching.
8. Use a wooden spoon to gently turn, cooking evenly.
9. Remove and drain on paper towels once golden brown.
10. Drizzle with honey.