

Spicy Stuffed Buñuelos

Servings: 20+

DOUGH INGREDIENTS

- 3 c flour, sifted twice
- 1 T baking powder
- 1 T salt
- 1 T sugar
- 2 eggs
- ¾ c milk
- ½ c butter or margarine

FILLING INGREDIENTS

- 1 T mashed chipotle
- 14 oz Chef's Line™ chocolate melting cake batter

PREPARATION

Add mashed chipotle to melting cake batter and reserve for filling. In large bowl, mix dry ingredients. In another bowl, mix wet ingredients. Place in mixer bowl and blend wet and dry together on low speed. Once mixed, knead in mixer until smooth, adding a few drops of milk, if needed. Shape into 25 balls. Cover and let stand for 30 minutes. Roll out each ball on a lightly floured board into very thin 3 to 4-in circles. Fill with 1 T of chocolate mixture, lightly wetting edge and crimp to seal. Fry buñuelos until golden brown in a 350° deep fryer. Drain on absorbent towels. Sprinkle with sugar-cinnamon mixture while warm.

Final Assembly

Fold 14 oz of vanilla crème into 1 qt heavy cream whipped with sugar and vanilla. Spoon into bottom of glass. Top with desired mixed, diced fruits and berries. Slide one buñuelo on one side and decorate with a raspberry and sprig of mint.

