

The ROAD *to*
CHRISTMAS

SHEILA ROBERTS



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And Now, for Dessert

BUÑUELOS



Ingredients:

2 cups flour
1 ½ tsp baking powder
½ tsp salt
½ tsp orange extract
¾ cup warm water
4 tbsp oil for dough, plus more for frying
Cinnamon sugar for topping
(⅓ cup granulated sugar and ¾ tbsp cinnamon)

Directions:

Mix dry ingredients, then add oil, orange extract and water and mix until it forms a ball. Transfer the dough to a clean, floured surface, and knead several times until it's smooth. Return to the bowl, cover with a towel and let it rest.

While the dough is resting, mix up your cinnamon sugar in a small bowl and fill a large frying pan with one to two inches of oil. Set out a large plate with two paper towels and have extras on hand to drain your buñuelos. Once the dough has rested, divide it into eight balls. Roll them out into eight-inch disks and set on a clean towel to wait their turn in the pan. (Don't stack them or they'll stick together.) When the oil is hot, fry the flour disks, one at a time

until golden brown. With tongs, press the disk under the oil to avoid it getting bubbles. Once each disk is cooked, drain on the paper towel and sprinkle with powdered sugar. Once cooled, stack on a large plate. Don't cover them or they'll lose their crispness.

FRUITCAKE CUPCAKES



Ingredients for cake:

2 ¼ cups cake flour
2 ½ tsp baking powder
1 tsp salt
1 ½ cups sugar
½ cup butter, room temperature
2 whole eggs
1 cup milk
1 tsp rum
½ tsp cinnamon
½ tsp nutmeg
1 cup chopped candied fruit

Ingredients for frosting:

1 ¾ cup powdered sugar
¼ cup butter, room temperature
1 ½ tsp rum
2 tbsp cream or whole milk

Directions:

Sift the dry ingredients together in a large mixing bowl. Combine the sugar, butter, rum and two-thirds of the milk, mixing at low speed until combined. Then add eggs and remaining milk. Beat two minutes

longer, then add candied fruit and blend in by hand.
Pour into muffin tins lined with paper baking cups.
Bake at 350 degrees farenheit for 20 minutes or until
a toothpick inserted comes out clean. Cool on a rack.

Directions for frosting:

Cream the butter and the powdered sugar.
Add rum and cream or milk, and mix until smooth.
Top cooled cupcakes with frosting and, if you like,
decorate with sprinkles. You can also add green food
coloring to your frosting if desired.

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