

## *Follow Your Bliss Catering* **RECIPES PRO**

Ready to start cooking with more flavors? Here are some of our recipes to get you started.

RECIPES PRO Churro by Chef Roberto Cruz

### ***Churro Sugar***

#### *Buñuelos (Mexican Fried Dough)*

25 oz. all-purpose flour

2 t. baking powder

4 oz. Butter or shortening

Pinch of FYB Churro & as needed for dusting

½ T. vanilla

7 oz. cold water

Frying oil

Leave butter at room temperature min. 1 hour in advance. Then combine all ingredients (except fryer oil) and rest in refrigerator for 20 minutes. Scale about 1 oz. (golf ball size) and roll flat on flour dusted surface. Fry until golden brown and toss in Follow Your Bliss Churro Sugar

#### *Churro French Toast*

8 slices Texas toast

3 eggs

4 oz. Milk

1 oz. FYB Churro Dessert Sugar

1 T. vanilla extract

Canola + Butter as needed for sauté

Heat sauté pan over medium heat. In a mixing bowl whisk Churro Sugar, eggs, milk and vanilla. Dip Texas toast into egg mixture, one side at a time and place directly in heated pan. Sprinkle the top with a little more Churro, flip when golden and repeat without overcrowding. Top with your favorite syrup, honey or berries.