

Cuban Bunuelos

Learn to make traditional Cuban buñuelos with yuca - crispy figure-8 fritters with a light, fluffy center. Perfect for celebrations and holidays.

30 min

PREP

30 min

COOK

1h

TOTAL

4

SERVINGS

Medium

DIFFICULTY

Cuban Bunuelos

Ingredients

- 2 yuca
- 1 cup flour
- 1 egg
- 1 tsp salt
- 1 cup sunflower oil

Instructions

- 1 Prepare the yuca**

Peel and cut the yuca into 2-inch chunks, removing any fibrous core. Place in a large saucepan and cover with cold water by 2 inches.
- 2** Add 1 teaspoon salt to the water and bring to a boil over high heat. Reduce heat to medium-high and cook for 20-25 minutes until the yuca is fork-tender and easily pierced.
- 3** Drain the yuca thoroughly and let it steam dry for 5 minutes to remove excess moisture.
- 4 Make the dough**

Mash the hot yuca with a potato masher or ricer until completely smooth with no lumps. Transfer to a large bowl and let cool for 5 minutes.
- 5** Add 1 cup all-purpose flour, the beaten egg, and remaining salt to the mashed yuca. Mix with your hands until a soft, pliable dough forms.
- 6** Turn the dough onto a clean work surface and knead for 2 minutes until smooth and elastic. Divide into 16 equal pieces.
- 7 Shape the buñuelos**

Roll each piece into a 6-inch rope with your palms. Form each rope into a figure-8 shape, overlapping the ends and pinching them together with a dab of water to seal.
- 8 Fry the buñuelos**

Heat 2 inches of vegetable oil in a heavy pot to 375°F (190°C). Use a thermometer to maintain temperature.
- 9** Fry 3-4 buñuelos at a time for 2-3 minutes per side, turning once, until deep golden brown and crispy. Remove with a slotted spoon and drain on paper towels.
- 10** Serve immediately while hot and crispy, dusted with powdered sugar or drizzled with honey.

Tips

Test your oil temperature with a small piece of dough – it should sizzle immediately and rise to the surface when the oil reaches 375°F.

Don't overcrowd the pan when frying, as this will lower the oil temperature and result in greasy buñuelos instead of crispy ones.

Mash the yuca while it's still hot for the smoothest texture – cold yuca becomes gummy and difficult to work with.

If your dough feels too sticky to handle, lightly dust your hands with flour rather than adding more flour to the dough itself.

For extra flavor, add a pinch of ground anise or cinnamon directly to the dough before kneading.

Drain fried buñuelos on paper towels for only 30 seconds before transferring to a clean plate to prevent sogginess.

Make the syrup while the buñuelos are frying so both components are warm when served together.

Keep cooked buñuelos warm in a 200°F oven if frying in multiple batches.