

# Bunuelos ?urubu

Learn to make traditional Mexican buñuelos syrup with cinnamon and star anise. Perfect for drizzling over fried pastries, pancakes, or desserts.

5 min

HAZIRLIK

10 min

PI?IRME

15 min

TOPLAM

4

PORSIYON

Easy

ZORLUK

Bunuelos ?urubu

## Malzemeler

- 1 cup water
- 1 cup powdered sugar
- 1 tsp vanilla extract
- 2 cinnamon stick

## Yap?l???

- Make the syrup**  
Combine 1 cup water, 1 cup sugar, 1 teaspoon vanilla extract, and 2 whole spices (cinnamon sticks or star anise) in a medium saucepan.
- Place the saucepan over medium-high heat and bring the mixture to a rolling boil, stirring occasionally to dissolve the sugar completely, about 3-4 minutes.
- Reduce heat to medium-low to maintain a gentle simmer and cook for 8-10 minutes, stirring occasionally, until the syrup thickens slightly and coats the back of a spoon.
- Remove the saucepan from heat and let the syrup cool for 5 minutes to allow the spices to continue infusing.
- Strain and serve**  
Strain the syrup through a fine-mesh sieve into a clean bowl or serving pitcher, discarding the whole spices.
- Serve the syrup warm over buñuelos or store covered in the refrigerator for up to 1 week.

## ?puçlar?

Grate piloncillo sugar finely or chop it into small pieces to ensure it dissolves completely and quickly during cooking.

Toast whole cinnamon sticks and star anise in a dry pan for 30 seconds before adding to the syrup to intensify their flavors.

Strain the finished syrup through a fine-mesh sieve to remove all spice pieces for a smooth, professional appearance.

If the syrup crystallizes during storage, add a tablespoon of water and gently reheat while stirring to restore smooth consistency.

For a richer flavor, substitute brown sugar or raw sugar for half of the powdered sugar in the recipe.

Make a double batch and store extra syrup in small mason jars for gift-giving during holiday seasons.

Test the syrup's consistency by dropping a small amount on a cold plate – it should coat the plate lightly but still be pourable.

Add the vanilla extract after removing from heat to preserve its delicate flavor and prevent it from cooking off.