

Bunuelos Syrup

Traditional Buñuelos syrup recipe with cinnamon and anise. This aromatic Mexican syrup pairs perfectly with fried dough and other desserts.

5 min

PREP

10 min

COOK

15 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Ingredients

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

Instructions

- 1 Prepare the syrup base**

Combine 1 cup water, 1 cup sugar, 2 cinnamon sticks, and 1 teaspoon vanilla extract in a medium saucepan. Stir once to distribute the sugar evenly.
- 2** Place the saucepan over medium heat and bring to a boil, stirring occasionally to dissolve the sugar completely, about 3-4 minutes.
- 3** Reduce heat to medium-low and simmer the syrup for 8-10 minutes, stirring occasionally, until it thickens slightly and coats the back of a spoon.
- 4** Remove from heat and let the syrup cool for 5 minutes to allow the cinnamon flavor to deepen.
- 5** Remove the cinnamon sticks with tongs or a fork and discard them.
- 6** Serve the syrup warm over buñuelos or store in the refrigerator for up to 1 week.

Tips

Grate piloncillo or chop it into small pieces before adding to the saucepan - this ensures faster, more even dissolving and prevents scorching.

Simmer the syrup gently rather than boiling vigorously to prevent the sugars from caramelizing too quickly and developing bitter notes.

Strain the finished syrup while it's still warm to remove spice particles easily - a fine-mesh sieve works perfectly for this task.

Test the syrup's consistency by dropping a small amount onto a cold plate; it should hold its shape briefly before spreading slowly.

Make a double batch when preparing for parties - the syrup keeps well and having extra ensures you won't run out during serving.

Add the vanilla extract after removing from heat to preserve its delicate flavor compounds that can be damaged by high temperatures.

For a deeper flavor, toast the cinnamon sticks in a dry pan for 30 seconds before adding them to the syrup.

If you prefer a smoother texture, blend the cooled syrup briefly to ensure complete integration of all flavors.