

## “Buñuelos” with Kahlúa Dip



Using a typical cream cheese base, Kahlúa adds a sweet coffee flavor. Adding espresso powder to your liking let's you control how strong the flavor is. The result is a light, creamy dip that pairs perfectly with the cinnamon sugar tortilla crisps; Buñuelos. This dip also works well with vanilla cookies, pretzels and fruit.

### For Buñuelos:

- **1 package of flour tortillas ( “taco” size)**
  - **Granulated white sugar – superfine works nicely**
  - **Ground cinnamon**
- 1) Mix sugar and cinnamon to your liking in a bowl and set aside.
  - 2) Heat vegetable oil or shortening in a skillet. Cut tortillas in half, and each half in thirds. Fry the cut tortillas, turning over when a light golden brown color is achieved. Transfer to brown paper bags on a cookie sheet to drain and cool slightly.
  - 3) While still slightly warm, coat both sides of fried tortillas with the mixture of cinnamon sugar.



### Kahlúa Dip:

- **1 - 8 oz. cream cheese**
  - **1 stick butter**
  - **1 ½ cups powdered sugar**
  - **Dash of salt**
  - **1 teaspoon vanilla extract**
  - **3 tablespoons Kahlúa coffee liqueur**
  - **1-2 teaspoons powdered espresso - optional**
  - **1 – 8 oz whipped topping - thawed**
- 1) In a large bowl, beat together softened cream cheese and butter until light.
  - 2) Add powdered sugar, salt, vanilla and liqueur. Mix well. Add espresso powder if desired. Adjust liqueur and espresso to taste.
  - 3) Fold in whipped topping, mixing well. Chill for at least an hour, then stir again and transfer to your serving dish.