



### Amaranth Marigold Buñuelos

Buñuelos are a festive dessert that comes together so quickly! Amaranth and marigold combine to make the dough golden, tart, and floral. If you can't find marigolds, use a flower of your choice. It is so fun to watch them puff and bubble in the oil. You can serve them "dry," tossed in sugar, or "wet," drenched in syrup. I like them best dry, tossed in more marigold sugar. I live for biting into them fast and hard to shatter them into a million pieces. Fry and stack them high for a showstopper presentation. Beloved by all ages, they turn any day into a party! The dough keeps for 2 days, wrapped tightly, in your fridge. Buñuelos are best eaten on the same day as they're made. They are naturally vegan.

150 g water  
8 g dried or fresh marigold flowers  
50 g amaranth flour  
220 g all--purpose flour, plus more for dusting  
2 g baking powder  
3 g baking soda  
10 g freshly squeezed lemon juice  
5 g salt  
Neutral oil for bowl and frying  
Marigold Sugar (page 262) (See below)

Makes 12 to 18

Bring the water to a boil in a small saucepot. Place the marigold flowers in a small heatproof bowl and pour the water over the marigold flowers. Let steep for 20 minutes, then strain. In a stand mixer fitted with the dough hook attachment, combine the strained marigold tea with the flours, baking powder, baking soda, lemon juice, and salt and mix on medium speed for 5 to 10 minutes. Cover bowl with a damp, clean towel or plastic wrap, and allow to rest for 30 minutes at room temperature.

On your work surface, use a bench scraper to portion the dough into 12 to 18 pieces about the diameter of a quarter and roll into balls. Allow to rest 15 minutes at room temperature on your work bench draped with a towel or plastic wrap. Dust your work surface with a light coating of flour. Use a rolling pin to roll the balls flat into circles or organic shapes, as thinly as possible without tearing. Stack rolled-out dough with parchment paper between each circle on a sheet tray.

Heat 2 inches of oil in a large saucepot to 350°F. Place the marigold sugar in a small bowl.

Slip each dough disk, one by one, into hot oil and fry for 2 minutes on each side. Use tongs to flip and then transfer to a cooling rack set over a sheet tray.

While the buñuelos are still warm, sprinkle generously with the marigold sugar. Serve while still slightly warm.

Marigold Sugar (Americas)  
Makes 1 pint

20 g dried marigold flowers  
400 g sugar

Pulse dried marigold flowers in a spice grinder until powdered. Sift out larger pieces and either regrind or use for something else. Transfer powdered marigolds to a bowl and whisk together with sugar. Store in an airtight container.

