

Conchas (Mexican Pan Dulce)

Yield: 4 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/mexican-cuernos-recipe>

Ingredients:

- 3 tablespoons warm water
- 2 1/2 teaspoons active dry yeast
- 1/2 cup melted butter
- 1 tablespoon vegetable oil
- 1/3 cup white granulated sugar
- 3/4 cup evaporated milk you can also use regular whole milk
- 2 teaspoons kosher salt
- 2 teaspoons pure vanilla extract
- 2 teaspoons ground cinnamon
- 2 large eggs at room temperature
- 4 cups all purpose flour
- 1/2 cup unsalted butter at room temperature
- 2/3 cup white granulated sugar
- 1 cup all purpose flour
- 1 teaspoon pure vanilla extract
- 2 tablespoons cocoa powder
- food coloring gel

Nutrition:

1. Calories: 1330 calories
2. Carbohydrate: 178 grams
3. Cholesterol: 240 milligrams
4. Fat: 58 grams
5. Fiber: 7 grams
6. Protein: 24 grams
7. SaturatedFat: 33 grams
8. Sodium: 1450 milligrams
9. Sugar: 51 grams

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