

Best Mexican Chocolate Tamales

Yield: 4 min
Total Time: 120 min

Recipe from: <https://www.recipeschoose.com/recipes/mexican-rice-flour-pudding-recipe>

Ingredients:

- 1 1/8 cups butter at room temperature approx. 1 cup
- 1 9/16 cups rice flour approx. 1 1/4 cups
- 1 can condensed milk
- 1 1/4 cups sugar
- 2 1/4 cups masa harina blue corn, approx. 2 1/4 cups
- 2 teaspoons baking powder
- 1 teaspoon cinnamon powder
- 1 tablespoon instant coffee
- 1 3/4 ounces chocolate AMERICAN HERITAGE, Finely Grated Baking Chocolate approx. 1/2 cup
- 1 can evaporated milk 12 oz can use as much as needed
- 15 corn husks soaked in hot water
- 1/2 cup pecans chopped
- 1/2 cup dulce de leche
- 1/2 cup chocolate spread hazelnut

Nutrition:

1. Calories: 1610 calories
2. Carbohydrate: 216 grams
3. Cholesterol: 165 milligrams
4. Fat: 79 grams
5. Fiber: 10 grams
6. Protein: 21 grams
7. SaturatedFat: 40 grams
8. Sodium: 830 milligrams
9. Sugar: 100 grams

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