



Grandma's Capirotada Yummy Recipe

Description

Ingredients:

- 6 cups of water
- 3 Piloncillo cones
- 3 Mexican cinnamon sticks
- 3 whole cloves
- 1 cup raisins
- 1/2 cup roasted, salted peanuts
- 12 thick slices of bolillo or French bread (see note below)
- 2 cups of shredded Monterey Jack Cheese

Directions:

Preheat oven to 350 degrees

In a medium-sized stockpot, add the water, piloncillo, cinnamon sticks, and cloves over medium-high heat.

Allow the piloncillo to completely dissolve and the syrup thickens (about 10 to 15 minutes).
Slice the bolillos about 1/3 inch thick and assemble on a baking sheet.

Place in the oven for about 15 to 20 minutes to toast.

In a deep 9x9 inch baking dish, use some cooking spray on the bottom of the baking dish.
In layers, add the toasted bread, sprinkle raisins, peanuts and cheese.

Category

1. Granda Recipes

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