



## Capirotada

*Everyone makes capirotada slightly different. Many of us were used to Mom's recipe and the taste can bring back so many great memories. Our hope is that you and your family will enjoy capirotada with the sprinkles as a reminder that dessert during the solemn time of Lent reminds us of hope during the journey. Feel free to adjust this recipe based on the ingredients you like more*

### INGREDIENTS

- 4 bolillo or Francesitos from the bakery
- 4 cups water
- 2 piloncillo cones
- 3 cinnamon sticks
- 3-4 cups of white cheese, mozzarella, muenster, or your favorite cheese.
- $\frac{1}{2}$  to 1 cup roasted peanuts
- 1 cup of raisins
- 1 cup pecans
- $\frac{1}{2}$  cup round sprinkles

### DIRECTIONS

1. Preheat oven to 350 degrees F.
2. Cut francesitos into  $\frac{1}{2}$  inch slices, place on a baking sheet and bake 15-20 minutes until lightly toasted (about 3 minutes on each side). Remove and set aside
3. Combine water, piloncillo, cinnamon sticks, and peanuts over medium-high heat in a medium-sized stockpot. Make sure the piloncillo cones are completely dissolved and the syrup thickens. (about 10 to 15 minutes). You can leave the syrup to steep up to two hours for a thicker syrup.
4. Spray baking dish (9x9 or 8x10) with cooking spray. (makes cleanup so much easier)
5. Layer your ingredients with the intention of making 3 layers. Start your first layer by covering the bottom of pan with toasted bread, then sprinkle  $\frac{1}{3}$  of the cheese, raisins, coconut, pecans, and round sprinkles.
6. Take your time pouring the syrup over all ingredients. There is a delicate balance between too much syrup making a soggy bread and too little syrup leaving a dry hard bread. Pour syrup onto the bread and ensure the bread edges are moist.
7. Place ingredients to create the second and third layer. "Se pone al gusto", so put more or less of the ingredients based on your likes. (I like more pecans than peanuts)
8. Dress the top with cheese and sprinkles. And put into the oven for 30 minutes.
9. Serve and enjoy warm.