

Sweet Mexican Snacks

Chocolate Alegrias

Ingredients:

- 1 cup of amaranth seeds
- 5 ounces of melting chocolate



Instructions:

1. Set a frying pan over medium heat. Wait a couple of minutes so it is nice and hot.
2. Pour in a tablespoon of amaranth seeds and cover while you shake the pan slightly.
3. The seeds will start to pop, just like popcorn. Once most of the seeds have popped, transfer to a separate bowl.
4. Repeat the same process with the rest of the seeds, popping a tablespoon at a time.
5. Melt the chocolate in the microwave in 15-20 second bursts.
6. Add the chocolate to the seeds and mix until all seeds are chocolate covered.
7. Place in molds/shape of your choice or on a baking sheet. Refrigerate for at least an hour.

Cocadas

Ingredients:

- 2, 14 oz. bags shredded coconut
- 1/2 bar unsalted butter
- 1 teaspoon vanilla
- 1 can condensed milk



Instructions:

1. Melt the butter in your method of choice (microwave or stove) and pour into a large mixing bowl.
2. Add the shredded coconut, the vanilla, and condensed milk. Mix until everything is incorporated.
3. Shape mix into 2 inch balls and place them on a baking sheet covered with parchment paper or silicone mats.
4. Bake them at 325F for 20 minutes or until golden brown.
5. Cool completely before removing.

Borrachitos

Ingredients:

- 1, 4.2 oz package latinamerican gelatin
- 2 cups water
- 1/2 cup cornstarch
- 3 tablespoons rum or tequila



Instructions:

1. Boil 1 1/2 cups of water and then add the gelatin. Mix well.
2. In a separate bowl, mix 1/2 cup of warm water and 1/2 cup of cornstarch.
3. Remove the gelatin mix from the heat and add in the cornstarch mix. Let the gelatin cool down while mixing slowly.
4. Once cooled, add the rum or tequila and pour into a container of your choice. Refrigerate for at least 3 hours.
5. Cut the borrachitos into squares and decorate with the sanding sugar of your choice.