



Traditional Recipes to Celebrate our Hispanic Heritage





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1

Mexican Hot Chocolate

Time

20 min

Makes

2 servings

Difficulty

Easy

Ingredients:

- 4 cups whole milk
- 1 large cinnamon stick
- 1 ½ Mexican chocolate tablets
- A big splash of Vainilla Molina

Instructions:

1. Pour milk into a large saucepan. Add chocolate tablets and cinnamon stick.
2. Heat milk over high heat stirring constantly until chocolate is completely dissolved.
NOTE: Do not take your eyes off the pot because it boils very fast.
3. When milk starts to boil, lower temperature and let it simmer gently for 3-5 minutes. Remove from heat and add a big splash of Vainilla Molina. Use a Mexican molinillo or a milk frother to make it foamy.
4. Serve with your favorite pan dulce, marshmallows and chocolate shavings.



2

Agua de café

Time
20 min

Makes
2 servings

Difficulty
Easy

Ingredients for drink:

- 4 cups water
- 1 cup sugar
- ½ cup condensed milk
- ¾ cup evaporated milk
- ½ tbsp cinnamon powder
- A splash of Vainilla Molina Clear
- 1 ½ tbsp instant coffee
- ¼ cup hot water
- Ice

Ingredients to decorate:

- Cinnamon powder
- Foam milk
- Chocolate spread
- Coffee beans

Instructions:

1. Mix water, sugar, both milks and cinnamon in a jar.
2. Add a big splash of Vainilla Molina Clear.
3. In a bowl, mix instant coffee with hot water. Mix and add previous mixture.
4. Serve like this: Add chocolate spread to bottom and sides of glass, throw in ice & pour in agua de café. Top with a little frothy milk, a pinch of cinnamon and a couple coffee beans.



Sweet Corn Cupcakes

Time
40 min

Makes
16 cupcakes

Difficulty
Medium

Ingredients:

- $\frac{3}{4}$ cup corn kernels
- $\frac{1}{2}$ cup milk
- $\frac{1}{2}$ cup vegetable oil
- A splash of Vainilla Molina
- 3 eggs
- $\frac{3}{4}$ cup sugar
- A pinch salt
- $1 \frac{1}{2}$ cups all-purpose flour
- $\frac{1}{2}$ tbsp baking powder
- Cajeta (caramelized goat's milk)
- Nuts (optional)

Instructions:

1. Preheat oven to 350 °F and grease cupcake pan.
2. Blend corn kernels, milk, vegetable oil and a splash of Vainilla Molina, until you get a semi-smooth mixture; for a smoother texture, blend completely.
3. In a large bowl, beat eggs, sugar and salt for 1-2 minutes, until fluffy.
4. Add corn mixture and mix well.
5. Sift flour and baking powder over wet mixture and combine until fully incorporated.
6. Pour batter in cupcake liners, filling each about $\frac{3}{4}$ full.
7. Bake for 16-18 minutes or until an inserted toothpick comes out clean.
8. Let cool and top some cajeta and nuts.
9. Enjoy!



Molina
Mexican
Vanilla
Blend
"MADE WITH MEXICO'S FINEST PURE VANILLA"
ESTABLISHED 1988
Original
NET 8.3 FL OZ / (250 mL)

4

Fresas con crema

Time

45 min

Makes

6 servings

Difficulty

Easy

Ingredients:

- 1 cup sour cream
- $\frac{1}{3}$ cup evaporated milk
- $\frac{1}{2}$ cup whipping cream
- $\frac{1}{2}$ cup condensed milk
- $\frac{1}{8}$ tbsp salt
- A splash of Vanilla Molina
- 16 oz fresh strawberries, peeled and quartered
- Basil or mint leaves for decorate

Instructions:

1. Mix whipped cream, add sour cream, both milks, a big splash of Vainilla Molina and salt.
2. Mix carefully again.
3. Divide cream mixture evenly among glasses or bowls (about $\frac{3}{4}$ cup per bowl).
4. Divide strawberries equally among glasses or bowls.
5. Refrigerate for 30 minutes and serve.
6. Garnish with a few basil or mint leaves.



5

Churro Cupcakes

Time

40 min

Makes

8 portions

Difficulty

Easy

Ingredients:

- 8 vanilla or chocolate chip cupcakes
- 1 cup butter
- 1 package cream cheese
- ½ cup powdered sugar
- 1 tsp cinnamon
- A big splash of Vainilla Molina
- Churros cut in small pieces, for decoration
- Cinnamon / sugar mixture for decoration

Instructions:

1. Beat butter with cream cheese, powdered sugar, Vainilla Molina and cinnamon until you have a smooth frosting.
2. Decorate cupcakes with the frosting using a piping bag with a curly dough stick.
3. Sprinkle with cinnamon sugar.
4. Stick a piece of churro on top.
5. Serve and serve with milk.

**May every recipe be a
little celebration of where
we come from and
the flavors we grew up with.**

