

Capirotada

Ingredients

- 2 cups water
- 1 1/4 cups piloncillo or brown sugar
- 1 cinnamon stick
- 2 cloves
- 1 cup evaporated milk
- cooking oil
- 1 loaf of French bread or 2-3 birotos or bolillos, sliced
- 4-6 Tbsp butter, softened
- queso fresco* to taste
- peanuts to taste
- raisins to taste
- coconut flakes, to taste
- 1-2 bananas, sliced

Directions

Preheat oven to 350°F

In a small saucepan, mix the water, sugar, cinnamon stick and cloves and bring to a boil over medium heat. Once the sugar has dissolved, remove the cinnamon stick and cloves. Stir in the evaporated milk and heat until warm. Set aside.

Heat the oil in a frying pan or skillet over medium-high heat. Working in batches, toast the bread slices on both sides, until toasted but still white.

Spread butter on both sides of each bread slice.

Dip each bread slice in the syrup you've prepared and place in an oven-safe casserole dish. Repeat until you have a single layer of bread. Crumble *queso fresco* on the bread and then top with peanuts, raisins, coconut and banana slices. Repeat with a second layer.

Bake in the oven for 45 minutes.