



# Desserts from Mexico That You Absolutely Ought To Try

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NORTH END PIZZA

Are you looking for some really traditional Mexican dessert dishes to bring to your next celebration?

Every one of your taste buds will be satiated by these delectable sweets, which range from fried ice cream and caramel flan to churros and sopapillas in their more conventional forms.

In point of fact, you haven't actually lived until you've had the traditional dessert known as tres leches. This exquisite cake is lusciously smooth, ridiculously light, and virtually disintegrates in your mouth.

Try your hand at making any of these 18 delicious dessert dishes for a taste of some of the greatest tastes Mexico has to offer. These tried-and-true favorites are certain to make you happy!

# 1. Mexican Hot Chocolate Pie



Nothing warms us up more quickly than a cup of hot chocolate on days when the temperature is so low that our bones are literally freezing. Cinnamon and cayenne pepper are wonderful additions to this Mexican-style dish, which was created just for those who like spicy foods. If you enjoy your beverages on the milder side, feel free to omit the cayenne pepper and replace it with chili powder or another spice that contributes less heat to the drink.

Made it? Share your thoughts with us in the comment box below on how it went!

## Ingredients

- 2 1/2 tablespoons of whole milk
- 1/2 milligram of ground cinnamon, in addition to additional for the garnish
- A very little amount of cayenne pepper (optional)
- 6 ounces of chopped semisweet chocolate, plus additional pieces for garnish
- 1/2 tsp. pure vanilla extract
- A little bit of kosher salt
- To be used as serving marshmallows

## Directions

## Step 1

Mix the milk, cinnamon, and cayenne pepper, if using, together in a small saucepan set over medium heat using a whisk. Cook over moderate heat, stirring the mixture on occasion until little bubbles start to form where the milk meets the pan.

## Step 2

Take the pan from the heat and, while whisking, add the chocolate, vanilla, and salt. Continue to whisk until the chocolate has melted.

## Step 3

Before serving, divide the mixture among the cups and garnish with marshmallows, a dusting of cinnamon, and some chunks of chocolate.

## 2. Churro Cookies

We have a serious churro addiction and like preparing them at home, but there are times when we just do not have the time to prepare a new batch of churros. These cookies are the answer to all your problems. For a sweet treat that is simple, quick, and unrivaled in its addictive potential, caramel is layered between two layers of puff pastry and then coated with cinnamon sugar.

Have you already crafted these items? Share your thoughts with us in the comments section below on how it went.

## Ingredients

- 1 package of frozen puff pastry (17.3 ounces), defrosted 9 pieces of soft caramel chocolate
- 4 tbsp. melted butter
- 3 tablespoons worth of granulated sugar
- 1 teaspoon of cinnamon powder
- 1 c. chocolate chips
- 1/3 cup of full-fat heavy cream

# Directions

## Step 1

Prepare a large baking sheet by lining it with parchment paper and preheating the oven to 375 degrees. Unfold one sheet of puff pastry on a surface that has been gently dusted with flour. Cut out circles using a circular cookie cutter that is three inches in diameter. Do the same thing with the other sheet.

## Step 2

Place one-half of the circles on the prepared baking sheet, and then position a caramel square in the middle of each of the remaining circles. Place the remaining rounds of puff pastry on top, and use a fork to crimp the edges.

## Step 3

Sugar and cinnamon should be mixed together in a separate basin. Cookies are finished with a brushing of melted butter and a topping of cinnamon sugar.

## Step 4

After 15 minutes in the oven, the puff pastry should be golden and completely cooked through.

## Step 5

Meanwhile, create dipping sauce: Put chocolate chips in a dish that can withstand the heat of a medium setting. In a small saucepan set over medium heat, bring the cream up to the point where it is almost boiling. After pouring cream over the chocolate chips, wait two minutes for the mixture to settle. Mix well with a whisk. Let it come to room temperature.

## Step 6

To dip the cookies in, you should serve ganache beside them.

## 3. RumChata Cheesecake

We despise it when recipes ask for just a few teaspoons or a tablespoon or two of the alcoholic beverage. This cheesecake asks for a liberal pour—enough so that after the cheesecake is cooked, you can truly taste the RumChata.

## Ingredients

### TO APPEAL TO THE CRUST

- Cooking spray
- 9 graham crackers, one packet, smashed very finely (optional)
- 6 tbsp. melted butter
- 1/4 c. granulated sugar
- 2 teaspoons of cinnamon powder
- A pinch of salt that is kosher

### TO COMPLETE THE FILLING

- 4 blocks of cream cheese (each containing 8 ounces), softened
- 3/4 c. granulated sugar
- 1/4 teaspoon of brown sugar, packed
- 4 big eggs
- 1 tsp. pure vanilla extract
- 1/3 c. RumChata liqueur
- Three tablespoons of cornstarch
- 1/2 milligram of cinnamon powder
- A pinch of salt that is kosher

### TO FINISH OFF THE TOPPING

Cinnamon sugar and Cool Whip topped with Caramel sauce.

## Directions

### Step 1

Prepare an 8- or 9-inch springform pan by spraying it with cooking spray and preheating the oven to 325 degrees. To make the crust, mix the graham cracker crumbs, butter, sugar, cinnamon, and salt in a large basin and whisk until well blended. Put pressure on the mixture and press it into the bottom and up the sides of the prepared pan. Set aside.

## Step 2

Cream cheese and sugars should be mixed together in a large bowl using a hand mixer (or in the bowl of an electric stand mixer) until there are no more lumps. After gradually incorporating the eggs one at a time, whisk in the vanilla extract and RumChata. After adding the cornstarch, cinnamon, and salt, be sure to mix everything well. Pour mixture over crust.

## Step 3

Place the pan in a big roasting pan after having the bottom of the pan wrapped with aluminium foil. Pour in sufficient boiling water to reach the halfway point in the prepared baking dish. Bake for about 1 hour and 30 minutes, or until the middle of the cheesecake jiggles just very little. The cheesecake should be allowed to cool in the oven for one hour after the heat has been turned off. After removing the foil, place the cheesecake in the refrigerator for at least 5 hours and up to an entire overnight.

## Step 4

After spreading a thick layer of Cool Whip on top of the cheesecake, sprinkle cinnamon sugar all over the surface of the dessert. Pipe more Cool Whip around the outside of the cheesecake, and then pour caramel over the piping of Cool Whip.

## 4. Tres Leches Cake

The ideal recipe for a light and fluffy dessert, this Tres Leches cake recipe is a popular choice in Latin American cuisine. The name "Tres Leches" refers to the fact that this particular cake is made using not one, not two, but all three kinds of milk. It is, in essence, the first version of poke cake.

## Where can I get the recipe for the cake?

At first appearance, the cake seems to be more complicated than most others, but in reality, it's not that hard to make. The traditional tres leches dessert starts with a sponge cake as the base. Traditional cakes are considerably more heavy and thick, but this one is much lighter and airier. Egg whites are the key to success in this recipe. Be sure to whisk them well until they form firm peaks, and then carefully

fold them into the cake mixture to incorporate them. During the folding process, you want to avoid deflating them as much as possible so that the finished cake will be lovely and tall with plenty of lift.

## Can I prepare this in ahead and store it?

Yes! You may prepare the cake a day in advance, before poking holes in it, and then keep it at room temperature, carefully covered in plastic wrap. It is best to let the cake remain in the refrigerator overnight to ensure that it fully absorbs all of the milk, and this may be done in advance. Before you frost it and serve it, it must chill in the refrigerator for at least one full day. The minimum preparation time is one hour. The longer it rests, the more moisture it is able to absorb, which ultimately results in a superior cake.

## What are the three different milks?

We utilise whole milk, sweetened condensed milk, and evaporated milk in our recipes. Although there are recipes that call for heavy cream instead of whole milk, we believe that the combination already has a sumptuous flavour and that the addition of milk helps to balance it out. Additionally, we use heavy cream for the topping, which ensures that some of the cream will find its way into the pie.

## Ingredients

### IN REGARD TO THE CAKE

- Cooking spray
- 1 1/2 c. all-purpose flour
- 1 1/2 tsp. baking powder
- 1/2 tsp. kosher salt
- 5 big eggs, separated
- 1 1/4 tablespoons of granulated sugar, broken up
- 1 tsp. pure vanilla extract
- 1/2 c. milk
- a tablespoon and a half of butter, melted and then cooled

### TO COMPLETE THE FILLING

- 1 can of sweetened condensed milk (containing 14 ounces)
- 1 can of evaporated milk (containing 12 ounces)
- 1/2 c. milk
- 1 tsp. pure vanilla essence FOR THE WHIPPED CREAM
- 2 tablespoons of heavy cream
- a half a cup's worth of granulated sugar

## FOR SERVING

Strawberry slices coated in cinnamon sugar, one-fourth cup, for serving

## Directions

### Step 1

Put together the cake by: Prepare a baking pan that is 9 inches by 13 inches and coat it with cooking spray. Preheat the oven to 350 degrees. Flour, baking powder, and salt should be mixed together in a large basin using a whisk.

### Step 2

Egg yolks and one cup of sugar should be mixed together in another big bowl using a hand mixer until stiff ribbons trail behind the beaters. After this step, whip in the vanilla extract and put the mixture aside.

### Step 3

Egg whites should be beaten with a hand mixer in a third big bowl until soft peaks form, after which the remaining 1/4 cup of sugar should be added gradually while beating is continued until firm peaks are formed.

### Step 4

Mix the egg yolk mixture with the dry ingredients using a hand mixer. After adding the milk and the melted butter, whip the mixture until it is completely mixed. Egg whites should be folded in gently until

barely incorporated. After preparing the pan, pour the mixture into it and bake the cake for about half an hour, or until a toothpick put into the centre of the cake comes out clean. Let cool.

## Step 5

In the meanwhile, prepare the filling by combining evaporated milk, sweetened condensed milk, regular milk, and vanilla in a medium bowl and whisking until smooth. After making holes all over the cake with a fork, pour the milk mixture in a uniform layer over the cake. Cover and store in the refrigerator for at least an hour, or until the whole of the combination has been absorbed.

## Step 6

Make whipped cream just before you're ready to serve it by following these steps: in a large bowl, using a hand mixer, whisk together heavy cream and sugar until firm peaks form. Cinnamon sugar may be sprinkled on top of whipped cream that has been used to frost the cake. Accompany the dish with strawberries or any other kind of fresh fruit.

## 5. Sopapilla Cheesecake

Sopapillas are similar in appearance to beignets and are traditionally deep-fried dough formed into the shape of pillows. They are often dusted with cinnamon sugar. It seems to reason that sopapilla and cheesecake are a marriage made in heaven; the combination of flaky, sugary crust and velvety, silky cheesecake filling is one that just cannot be topped. The most exciting part? For the world's simplest dessert, we utilise crescent rolls purchased from the shop. Put some vanilla ice cream on top of them for the ultimate dessert experience.

Place any leftovers that you have in the refrigerator.

## Ingredients

- Cooking spray
- 2 blocks of cream cheese (each containing 8 ounces), softened
- 2/3 c. granulated sugar
- 2 big eggs
- 1/4 tablespoon of sour cream
- 1/2 tsp. pure vanilla extract

- A pinch of salt that is kosher
- 2 tubes of chilled crescent rolls weighing 8 ounces each
- 1 tbsp. melted butter
- cinnamon sugar, to taste, 2 tablespoons

## Directions

### Step 1

Prepare the oven to 375 degrees. Spray a baking dish that is 9 inches by 13 inches with cooking spray.

### Step 2

Mix together cream cheese, sugar, eggs, vanilla extract, and sour cream in a large bowl. Season with salt. Mixing all of the ingredients together with a hand mixer until they are completely smooth.

### Step 3

Spread one sheet of crescent dough into a baking dish that has been prepared, stretching the dough to reach all of the sides of the dish. If the dough has any holes in it, pinch them all shut with your fingers.

### Step 4

After you have created an even layer of cheesecake filling, proceed to cover it with another layer of crescent dough. Spread butter that has been melted over the top, then sprinkle with cinnamon sugar.

### Step 5

Bake for 25 to 30 minutes, or until the crescent is golden and cooked all the way through.

### Step 6

After it has cooled, cut it into squares.

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