



Xangos

Introduction

Xangos, a delightful Mexican dessert, is a fried cheesecake wrapped in a crispy tortilla,

dusted with cinnamon sugar, and often served with a drizzle of chocolate or caramel sauce. This indulgent treat combines the rich flavors of cream cheese and vanilla with a crunchy exterior, making it a favorite among dessert lovers. Perfect for gatherings or as a sweet surprise, Xangos are sure to impress your guests.

Detailed Ingredients with measures

Cream Cheese: 8 ounces
Granulated Sugar: 1/2 cup
Vanilla Extract: 1 teaspoon
Cinnamon: 1 teaspoon
Large Flour Tortillas: 4
Butter: 1/4 cup (melted)
Sugar (for coating): 1/4 cup
Ground Cinnamon (for coating): 1 teaspoon
Oil (for frying): Enough for deep frying

Prep Time

15 minutes

Cook Time, Total Time, Yield

Cook Time: 10 minutes
Total Time: 25 minutes
Yield: 4 servings



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Detailed Directions and Instructions

Prepare the Tortilla

Start by warming the tortillas in a skillet over medium heat for a few seconds on each side until pliable. This will prevent them from cracking when you roll them.

Make the Filling

In a bowl, mix together your desired filling ingredients until well combined. Common fillings include cream cheese, cinnamon, and sugar. Make sure the mixture is smooth and easy to spread.

Assemble the Xangos

Place a generous amount of filling on each tortilla and spread it evenly. Roll the tortilla tightly from one end to the other, ensuring the filling is secure inside.

Prepare the Coating

In a shallow dish, combine sugar and cinnamon for the coating. This will give the Xangos a sweet and flavorful outer layer.

Fry the Xangos

Heat oil in a deep frying pan over medium-high heat. Once the oil is hot, carefully place rolled tortillas in the oil. Fry them until golden brown, flipping them occasionally for even cooking.

Drain Excess Oil

Once fried to a perfect golden brown, remove the Xangos from the oil and place them on a paper towel-lined plate to absorb any excess oil.

Coat with Sugar Mixture

While still warm, roll each Xango in the cinnamon-sugar mixture to ensure they are evenly coated.

Serve and Enjoy

Transfer the Xangos to a serving plate. They can be enjoyed warm, and are best served with

a side of whipped cream or chocolate sauce for dipping.

Notes

Storage Tips

If you have leftovers, store them in an airtight container in the refrigerator. They can be reheated in an oven to regain their crispness.

Flavor Variations

Feel free to experiment with different fillings, such as fruits or chocolate spreads, for unique flavor combinations.

Make Ahead

You can prepare the tortilla rolls ahead of time and refrigerate them until you are ready to fry. This makes it easy for entertaining or quick snacks.

Cooking Tips

Be cautious with the oil temperature; if it's too hot, the Xangos will burn on the outside before cooking through. Similarly, if the oil is too cool, they might absorb excess oil and become greasy.



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Cook techniques

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