



Hispanic Heritage Month: Recipes to Enjoy Together



Recipe index

1

Dulce de Leche Jelly

2

**Puerquito Ice Cream
Sandwiches**

3

Horchata mexicana

4

Flan



Dulce de Leche Jelly

Time
4 hours

Makes
1 gelatin

Difficulty
Medium

Cheese jelly ingredients:

- 1 stick cream cheese
- 1 cup condensed milk
- ½ cup evaporated milk
- ½ cup milk
- A big splash of Vainilla Molina
- 2 pouches gelatin (hydrated and melted)

Dulce de leche jelly ingredients:

- 2 cups cajeta or dulce de leche
- 4 cups milk
- 3 pouches gelatin
- ¾ cup chopped walnuts (optional)

Directions for the cheese jelly:

1. Blend all ingredients for cheese jelly.
2. Grease a jelly mold with oil.
3. Pour in cheese jelly mixture and refrigerate until set.

Directions for the dulce de leche gelatin:

1. Heat milk with dulce de leche. Once boiling, remove from heat and let cool.
2. Pour in gelatin and mix.
3. Separate cheese gelatin from the mold.
4. Pour dulce de leche jelly mixture along edges, moving cheese jelly slightly.
5. Refrigerate for 4 hours or until set.
6. Serve and enjoy!



Puerquito Ice Cream Sandwiches

Time
70 minutes

Makes
8 cookies

Difficulty
Medium

Ingredients:

- 5 cups flour
- 1 ½ tsp baking soda
- 1 ½ tsp ground cinnamon
- 1 ½ cup unsalted butter, softened
- 1 cup dark brown sugar, packed
- A splash of Vainilla Molina
- 2 large eggs
- ¾ cup unsulfured molasses
- ¼ cup milk
- A splash of Vainilla Molina
- 1 tsp water
- 1 cup flour
- Piggy cookie cutter
- Vanilla ice cream

Directions:

1. Preheat oven to 350 °F. Line two baking sheets with parchment paper and set aside.
2. In a bowl, whisk together flour, baking soda and cinnamon.
3. Add butter, dark brown sugar, 1 egg and molasses. Mix well. Add a big splash of Vainilla Molina and mix again.
4. Add dry ingredients. Mix until well combined. Add milk and mix again with a spatula.
5. Divide dough in half. With your hands lightly floured, shape dough into disks, place each between two pieces of parchment paper and place in fridge to chill for at least 30 minutes.
6. Transfer dough onto a floured surface and roll out dough to about ¼-inch thick. Lightly dip piggy cookie cutter into flour, cut and place puerquitos 2 inches apart on baking sheet.
7. In a small bowl, whisk together 1 egg and water to create egg wash. Brush over puerquitos.
8. Bake 10-12 minutes, until edges are lightly browned.
9. Assemble like this: Take one piggy, place vanilla ice cream over it and cover with another piggy. Enjoy your puerquito ice cream sandwiches!



OLD FASHIONED

Molina

**Mexican
Vanilla
Blend**

"MADE WITH MEXICO'S FINEST PURE VANILLA"

ESTABLISHED IN 1944



Original

NET 8.3 FL OZ / (250 mL)

Horchata mexicana

Time

35 minutes

Makes

8-10 servings

Difficulty

Easy

Ingredients:

- 2 cups hot water
- 1 cup rice
- 2 cinnamon sticks
- 12 oz condensed milk
- 1 cup evaporated milk
- A splash of Vainilla Molina

Directions:

1. Wash rice 3-4 times.
2. Place washed rice in a bowl and add boiling water and cinnamon sticks. Let rest for 30 minutes.
3. Transfer rice, water and cinnamon sticks to a blender and add both milks. Blend for 1-2 min.
4. Strain mixture into a jar.
5. Blend what's left in blender again with ½ cup more water.
6. Add mix to jar.
7. Add a big splash of Vainilla Molina to horchata in jar and mix with a wooden spoon.
8. Add ice cubes and serve. Garnish with cinnamon powder!



Flan de rompopo

Time

2 hours (+overnight
chilling)

Makes

6 portions

Difficulty

Medium

Ingredients:

- 1 cup sugar
- 1 can sweetened condensed milk
- 1 can evaporated milk
- 1 cup rompopo (Mexican eggnog)
- A splash of Vainilla Molina
- 4 eggs
- 1 cup cream cheese

Directions:

1. Melt sugar in a saucepan over low heat. Once it starts to caramelize, stir constantly to prevent it from burning.
2. When it reaches a caramel consistency, pour into flan mold. Let cool and harden.
3. Blend remaining ingredients (both milks, rompopo, a splash of Vainilla Molina and eggs) until smooth.
4. Pour mixture into mold over hardened caramel.
5. Cover mold tightly with aluminum foil and place in a larger baking dish filled with water for a water bath (baño María).
6. Bake for an hour and half at 340 °F or until flan is set and an inserted toothpick or knife comes out clean.
7. Let cool in mold to room temp.
8. Then refrigerate for at least 4 hours (ideally overnight), until completely cold and firm.
9. Run a spatula around edges of flan to loosen it and carefully unmold.

The image features a light beige background with decorative floral and dot patterns in the corners. The top right corner has a cluster of blue and orange flowers with small dots. The bottom left corner has a large orange flower, a blue flower, and several small dots in blue, orange, and green. The text is centered in a bold, pink font.

**Add a splash of
Vainilla Molina to these
Hispanic faves!**