FOR THE CHURROS

1 c.

water

6 tbsp.

butter

2 tbsp.

granulated sugar

1 tsp.

pure vanilla extract

1 c.

all-purpose flour

1 tsp.

kosher salt

2

large eggs

Vegetable oil, for frying

Cinnamon sugar

1. Make churros: In a large saucepan over medium heat, add water, butter, and sugar. Bring to a boil, then add vanilla. Turn off heat and add flour and salt. Stir with a wooden spoon until thickened, 30 seconds. Let mixture cool for 10 minutes.
2. To cooled mixture, using a hand mixer, beat in eggs one at a time until combined. Transfer mixture to a piping bag fitted with a large open star tip.
3. In a large pot over medium heat, add enough oil to come halfway up the sides and heat to 375°. Holding the piping bag a few inches above the oil, carefully pipe churros into 6" long ropes. Use kitchen scissors to cut off dough from piping bag.
4. Fry until golden, 4 to 5 minutes, turning as necessary. Fry 3 to 4 churros at a time and let oil come back to 375° before each batch. Remove churros with a slotted spoon or tongs and immediately roll churros in cinnamon sugar, then place on a cooling rack.

Chocolate sauce

**Ingredients**

* ▢3 tablespoons Unsweetened cocoa powder
* ▢4 tablespoons White granulated sugar
* ▢½ teaspoon Corn flour (corn starch)
* ▢¼ cup Milk or Water
* ▢½ teaspoon Pure vanilla extract optional

**Instructions**

* Combine all the ingredients in a saucepan and make lump-free mixture.
* Now heat the mixture over medium-low heat and keep stirring constantly.
* Cook till it becomes thick (within a minute or two) and then turn off the stove.
* Let it cool completely then store in a container.