

Churros

Saturday, 15 August 2020 5:08 PM

YIELDS:16

PREP TIME:0 HOURS 10 MINS

TOTAL TIME:0 HOURS 45 MINS

INGREDIENTS

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

FOR THE CHOCOLATE DIPPING SAUCE

3/4 c.
dark chocolate chips
3/4 c.
heavy cream
1 tsp.
ground cinnamon
1/4 tsp.
kosher salt

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DIRECTIONS

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.
5. Make chocolate dipping sauce: Place chocolate chips in a medium heatproof bowl. In a small saucepan over medium heat, bring heavy cream to a simmer. Pour hot cream over chocolate chips and let sit 2 minutes. Add cinnamon and salt and whisk to combine.
6. Serve churros with chocolate dipping sauce.

It's important to note that the 10 minute cooling time before frying is very important. Your batter will stiffen as it cools allowing it to fry better!

