

# Waffle Iron Churros Recipe

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Want to eat churros every morning but don't want to deal with daily deep frying? Then these waffled churros are for you. Plus, the nooks and crannies of the waffled churros provide space for the chocolate sauce to pool.



**Why this recipe works:**

- Using a waffle iron instead of deep-frying produces churros without the hassle of heating up a pot of oil on the stovetop.
- The nooks and crannies of the waffled churros provide space for the chocolate sauce to pool.

**Note:** Any leftover cinnamon sugar can be saved and added to coffee or hot chocolate.

<b>YIELD:</b> Serves 4	<b>ACTIVE TIME:</b> 20 minutes	<b>TOTAL TIME:</b> 25 minutes
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## Ingredients

**For the Batter:**

- 1/2 cup water
- 4 tablespoons unsalted butter
- 1/4 teaspoon salt
- 1 tablespoon sugar
- 1/4 teaspoon cinnamon
- 1/2 cup all-purpose flour
- 2 large eggs

**For the Topping and Chocolate Sauce:**

- 1/2 cup sugar
- 1 teaspoon cinnamon
- 1/4 cup heavy cream
- 2 ounces semi-sweet chocolate
- 1 teaspoon corn syrup
- Nonstick cooking spray
- 1 tablespoon unsalted butter, melted

## Directions

- 1. For the Batter:** In a small saucepan, bring water, butter, salt, sugar, and cinnamon to a simmer over high heat.
2. When butter has melted and sugar and salt have dissolved, lower heat to medium, add flour, and stir rapidly. The batter will form quickly as the flour absorbs the water mixture. Continue to cook over medium heat, stirring, for 1 minute.
3. Remove saucepan from heat and allow mixture to stand for 5 minutes. Add eggs one at a time to batter mixture, stirring until each is incorporated. The batter will be very stiff and look a bit like buttercream frosting.
- 4. Meanwhile, For the Topping and Chocolate Sauce:** Mix sugar and cinnamon on a plate for dipping. In a saucepan over low heat, combine cream, chocolate, and corn syrup and stir frequently until chocolate begins to melt. Turn off heat and set chocolate mixture aside.
5. Preheat the waffle iron. (Set it to medium if it has temperature settings.) Coat both sides of the waffle iron with nonstick cooking spray.
6. Place about 1/4 cup of batter on each section of waffle iron. Do not overstuff waffle iron—the batter will expand considerably. (Err on the side of using less batter before you see how much it

spreads out and rises.) Close the lid and cook until churros are golden brown, 5 to 10 minutes. Transfer churros to a plate and repeat with remaining batter.

7. Brush churros with melted butter and then dip them in cinnamon sugar. Serve warm with chocolate sauce for dipping.
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## Special Equipment

Waffle iron