

Easy Homemade Churros Recipe

Homemade Churros coated in cinnamon sugar are the ultimate treat! Watch the video tutorial and you will see just how easy it is to make this Churros recipe using pantry staples. This recipe makes 20-25 churros depending on length of churros.



Author: Natasha of NatashasKitchen.com **Servings:** 8 people **Calories:** 368
Prep Time: 15 mins **Cook Time:** 20 mins **Total Time:** 35 mins



Ingredients

- 1/2 cup water
- 1/2 cup whole milk
- 8 Tbsp unsalted butter
- 1 tsp granulated sugar
- 1/4 tsp salt
- 1 cup all-purpose flour
- 4 large eggs, cold
- 1/2 cup granulated sugar
- 1 tsp cinnamon
- vegetable oil or canola oil , to fry churros

Instructions

1. In a medium saucepan, combine 1/2 cup water, 1/2 cup milk, 8 Tbsp butter, 1 tsp sugar, and 1/4 tsp salt. Bring to a boil over medium heat, stirring frequently.
2. Remove from heat and immediately stir in 1 cup flour all at once with a wooden spoon. Once incorporated, put back on the heat and stir constantly another 2 minutes to release extra moisture and partially cook the flour. The dough should come together in a smooth ball and a thin film will form on the bottom of the pan.
3. Transfer to a large mixing bowl and use an electric mixer to beat on medium speed 2 minutes to cool the mixture slightly. Add 4 eggs, adding 1 at a time and allowing each egg to fully incorporate between additions. Beat until dough is smooth and forms a thick ribbon when pulled up.
4. Heat 2" deep vegetable oil to 370°F. Keep the oil between 350-370°F while frying.
5. Transfer dough to a pastry bag fitted with a large open star tip (Wilton 1M). Pipe 6" lengths into hot oil and cut with scissors. Fry 1 1/2 minutes per side or until golden brown then flip with tongs and fry another 1 1/2 minutes. Fry in batches, about 5-6 churros at a time. Transfer to a paper towel-lined plate then roll in cinnamon sugar.

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