

Churros

Ingredients for Cinnamon-Sugar

- 1/2 cup Sugar
- 2 teaspoons Cinnamon

Ingredients for Churro Dough

- 1 cup Water
 - 1/4 cup Butter
 - 1 tablespoon Sugar
 - 1/4 teaspoon Salt
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- 1 cup All-Purpose Flour
 - 4 large Eggs
 - 1 teaspoon Vanilla

Steps

1. Make cinnamon-sugar mixture and set aside.
2. Add water, butter, sugar, and salt to saucepan.
3. Stir on medium heat until a rolling boil.
4. Add flour all at once.
5. Stir quickly till all flour is incorporated and dough forms a ball.
6. Continue stirring over heat for about 2 minutes.
7. Remove from heat and transfer dough to mixing bowl.
8. Allow dough to cool for 3-4 minutes.
9. Attach paddle to mixer.
10. Add one egg and thoroughly mix.

11. Repeat adding and mixing for each egg, occasionally scraping sides of mixing bowl.
12. Add vanilla and mix for 2 minutes more.
13. Transfer dough to piping bag fitted with a star tip.
14. Heat frying oil to 375 F.
15. Carefully pipe dough into hot oil, using scissors to cut dough to desired length.
16. Cook 3-4 churros at a time until golden brown (approximately 2-3 minutes per side).
17. Carefully remove from hot oil.
18. Place on paper towels to drain excess oil.
19. Generously sprinkle all sides with cinnamon-sugar mixture.
20. Best served warm.