

CHURROS RECIPE

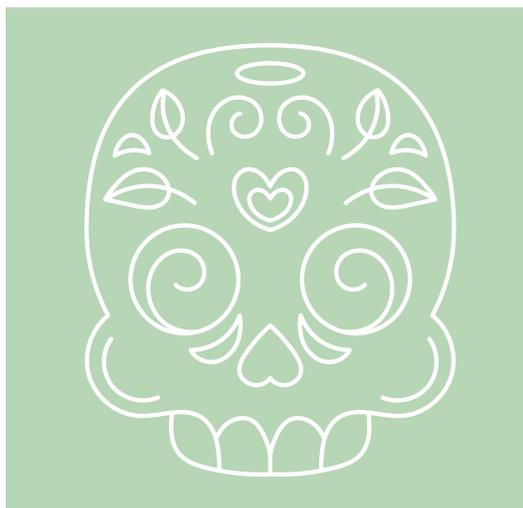
Ingredients:

- 1 cup of water
- 1tsp vanilla extract
- 1/8 tsp salt
- 2 T butter
- 1 cup flour sifted at least 2 times
- 1 large egg beaten
- 2 1/2 cups vegetable for frying churros
- 1 tsp ground cinnamon
- powdered sugar to dust



Procedure

- Preheat oil at 320 F degrees while you make the churro batter. You can use a candy thermometer to check temperature readings.
- Place the water, vanilla extract, salt, and butter in a saucepan at medium - high heat.
- Once it comes to a rolling boil, stir in the flour all at once. It is very important that the water is boiling to ensure that the dough will render crispy churros.
- Mix the dough vigorously using a wooden spoon or spatula. You have to do this step very quickly.
- Remove the saucepan from the heat, wait about a minute, then add the beaten egg. Keep mixing until the egg is completely integrated into the dough (you can use a mixer for this step). In the beginning, the dough will want to separate after adding the egg, but keep mixing until the ingredients are well combined and you have a smooth soft dough that separates from the bottom of the saucepan. This step will take a few minutes.
- Place the dough in the pastry bag fitted with a star-shaped tip. Make sure there are not any bubbles of air in the dough while you place it inside the bag.
- Pipe 6-inch strips of dough on a prepared tray and then fry them. You can also pipe the strips of dough directly into the hot oil, cutting them with your kitchen scissors. The oil will start bubbling when you add the raw churro dough, at this point you must not touch the oil or the churro, to avoid having oil splatter.
- Fry the churros for about 2 to 2.5 minutes in hot oil (320 F) until golden brown (in total it should take 4 to 5 minutes to cook each churro)
- Turn the churros with a stainless steel skimmer to have even crispiness and golden color.
- Once they are golden, remove from heat, place on the paper towel to drain for a few seconds, and the roll in powdered sugar. Enjoy!



Prep Time

10 minutes

Cook Time

20 minutes

Total Time

30 minutes

Servings

12 churros

