

## Adapted from *Neurotic Mom Bakes Churros Recipe*

### Equipment Needed:

Piping Bag	Star Piping Tip (Ateco 825/Wilton 6B)	Candy Thermometer
Kitchen Shears	Plate lined w/Paper Towels	Whisk
1 Qt Saucepan	Plate/Platter for finished Churros	Tongs
2 Qt Saucepan	Dough Hook or Wooden Spoon	Fruit to dip in Chocolate
Condiment/Sauce Cups	Deep Frying Pan or Dutch oven	(Strawberries, Raspberries, Bananas, etc)

### Ingredients for Half a Recipe

#### Churros

8 cups Vegetable Oil (or enough for 1½" of oil in your pan)

½ c. Water

¼ c. Butter

¼ tsp Salt

¼ tsp Cinnamon

1/8 tsp Nutmeg

1 Tbsp Sugar

½ tsp Vanilla

½ c. All Purpose Flour

1 Egg

#### Cinnamon Sugar Mixture

¼ c. Sugar

1 tsp Ground Cinnamon

#### Chocolate from The Female Foodie Chocolateria San Gines Spanish Churro Recipe

2 ounces Dark Chocolate

1 c. Heavy Cream

½ Tbsp Corn Starch

2 Tbsp Sugar

### Instructions

1. Heat the oil in a deep frying pan to 360 degrees
2. Get all the ingredients out, measured and ready to go. This recipe goes fast!
3. To make the churro dough, heat the water, butter, salt and sugar to a rolling boil in the 2-qt saucepan. Add the flour and stir vigorously (using the dough hook or wooden spoon) over low heat until the mixture forms a ball, less than one minute. Remove from heat. Add the eggs a little at a time until combined before adding more.
4. Spoon the mixture into a piping bag with a star tip. Squeeze 4-inch strips of dough into the hot oil. Fry several strips at a time until golden brown, turning once, about 2- 3 minutes on each side. Drain on paper towels. Roll the churros in the sugar mixture if desired. Set aside until ready to serve.
5. To prepare the hot chocolate for dipping, place the chocolate and HALF of the cream in a 1 qt saucepan over medium low heat and cook, stirring, until the chocolate has melted. Dissolve the cornstarch in the remaining cream and whisk into the melted chocolate with the sugar. Cook on medium low heat, whisking constantly until the chocolate thickens, approximately 5-10 minutes. Remove and whisk until smooth. Pour chocolate into cups and serve with churros immediately 😊