

Churros



Ingredients

- 1 cup water
- 8 Tbsp butter (1 stick)
- ¼ tsp kosher salt
- 1 ¼ cinnamon, divided
- 1 ¼ flour
- 3 eggs
- 1 ½ cup vegetable oil
- ½ cup sugar

Utensils

- Deep fryer or deep pan
- Thermometer
- Small pot
- Bowls
- Spatula
- Tongs
- Baking sheet lined with paper towels
- Measuring cups and spoons
- Pot holders



Recipe Instructions

Step 1: Boil

Add water, butter, salt, and ¼ tsp cinnamon to a small pot over medium heat.

Stir and bring mixture to a rolling boil.

Step 2: Flour and Rest

Turn off heat, add flour and stir mixture with a spatula until mixture forms a ball.

Set aside and let rest for 7 minutes.

Step 3: Eggs & Oil

Add eggs one at a time, stir to combine, set aside.

Turn on your deep fryer, or heat oil in deep pan until it reaches 350°

Step 4: Piping bag

Spoon mixture into a piping bag, or ziplock bag. If you're using a decorative tip, use one with the largest hole you can find.

Step 5: Fry

Squeeze mixture out of piping bag and into hot oil in about 2 inch strips. Use your kitchen scissors to make a clean cut of the dough. Fry until golden brown.

Remove from oil with tongs and transfer to a sheet lined with paper towels.

Step 6: Finish and Enjoy!

Mix sugar and remaining cinnamon together.

Toss churro bites in the cinnamon sugar mixture and Enjoy!!

These can be dipped in chocolate sauce or caramel sauce.



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Kitchen Safety Tips:

- Always use pot holders.
- Notify anyone in the kitchen that you will be using the stove.