

Churros with Chocolate Sauce

Crisp fried dough in cinnamon sugar - makes about 20

Makes ~20 • Prep 20 min • Fry 15 min • Spanish-Mexican

INGREDIENTS

The dough

- 1 cup water
- 3 tbsp butter
- 1 tbsp sugar
- 1/4 tsp salt
- 1 cup all-purpose flour
- 2 eggs
- Neutral oil, for frying

Cinnamon sugar

- 1/2 cup sugar
- 1 tbsp ground cinnamon

Chocolate sauce

- 4 oz dark chocolate, chopped
- 1/2 cup heavy cream
- 1 tbsp sugar (optional)

METHOD

1. Bring the water, butter, sugar, and salt to a boil. Add the flour all at once and stir hard until it forms a smooth ball that pulls from the pan. Let it cool 5 minutes.
2. Beat in the eggs one at a time until the dough is smooth and glossy. Spoon into a piping bag fitted with a large star tip.
3. Heat 2 inches of oil to 350F. Pipe 4 to 5-inch lengths straight into the oil, snipping the end with scissors.
4. Fry, turning, until deep golden and crisp all over, about 2 to 3 minutes. Drain on paper towels.
5. While still warm, roll each churro in the combined cinnamon sugar.
6. For the sauce, heat the cream and pour over the chopped chocolate; stir until smooth. Serve the churros hot with the chocolate for dipping.

Tip • Keep the oil at 350F - too hot and the outside burns before the inside cooks; too cool and they drink up grease. A thermometer is your best friend here.