

How to Make Churros

Serves 8-10

Ingredients:

Canola oil
½ cup + 1 tbsp sugar
1 tsp cinnamon
1 cup water
1 stick unsalted butter
¼ tsp salt
1 cup flour
3 eggs
1 cup Nutella

Directions:

In a large saucepan or counter top deep fryer, pour canola oil to a depth of at least 2 inches. Heat oil to 350 degrees.

Line a sheet pan with paper towels (for draining) and combine the ½ cup sugar and cinnamon in a pie plate.

In a separate saucepan combine the water, butter, salt, remaining 1 tbsp of sugar, and bring to a boil. Once boiling, add the cup of flour, turn off the heat, and stir until a ball of dough has formed. Then add eggs, one at a time, stirring until smooth after each addition.

Transfer the dough into a pastry bag fitted with a large star tip. Squeeze lengths of dough into the hot oil in 3-4 inch strips, snipping the end with a pair of scissors. Don't

overcrowd your pot- it will take a few batches to do all of the dough. Cook about 5 minutes, turning often, until nicely browned.

Drain on paper towels and roll warm churros in cinnamon and sugar.

Warm Nutella in microwave in 10-15 second intervals, stirring in between each cycle, until warm and smooth. Serve churros with warm Nutella for dipping.

Prep Ahead Ideas:

Although they're best fresh out of the fryer, if you keep some warm in the oven at a very low heat (140 degrees), for a couple of hours they will still be delicious.

You can also prepare the dough and pipe out the raw churros onto a sheet pan, cover with plastic wrap, and store in the fridge for 3-4 hours before frying, so all you have to do is pop them in the oil! Additionally, you can freeze raw piped churros for up to a week, defrost for 30 minutes and then fry.