

Churros

Ingredients

- 1 cup all-purpose flour
- 1 ¼ cups water
- 1 tbsp butter
- 1/8 tsp salt
- 1 ¾ cups Original Mix
- Vegetable oil
- Granulated sugar or cinnamon sugar mixture
- 1 ¾ cups and 2 tbsp Original Syrup

How to make it

1. In a medium saucepan, combine flour, water, butter and salt. Heat over medium heat until mixture comes to a boil.
2. Stir in mix; remove from heat. Beat mixture with a wooden spoon 45 seconds.
3. Fill pastry bag with batter. Squeeze batter into hot oil (deep frying) making 7-inch long Churros (sticks). Cook until golden brown.
4. Place on wire cooling rack or paper towels. Immediately sprinkle with sugar or cinnamon sugar.
5. Let cool. Serve with syrup.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	10 min	15 min	15

Made with



Original Mix