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How to Make Churros - Easy and Super Tasty!!

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Churros are a Mexican fried dessert, similar to a doughnut or cruller. It's sweet dough, deep fried, then rolled in a sugar/cinnamon mixture. Total time: 30 minutes

Yield: about 18 churros, each about 3 or 4 inches long



Ingredients

- 1 cup water
- 5 tablespoons butter
- 1 tablespoon sugar
- 1/4 teaspoon salt
- 1 cup all purpose flour
- 2 eggs
- 1 teaspoon vanilla extract
- 4 cups oil for frying (corn, peanut, canola, light olive)

Coating / topping

- 1/4 cup sugar
- 1/2 teaspoon ground cinnamon

Equipment:

- large mixing bowl
- small mixing bowl



- pasty icing piping bag - or make your own with a ziploc bag and the end of a soda pop bottle.
- wooden spoons
- tongs
- spatula
- measuring cup
- measuring spoons



Directions:

Step 1 - Mix water, butter, sugar and salt in a pot and heat

Combine the water, butter, sugar and salt in a pot (4 qt or larger) and bring to boil over medium heat.



Step 2 - Add the flour

Turn off heat and dump in the flour all at once. Stir until a ball forms.



Step 3 - Let cool in a mixing bowl

Dump the dough into a large bowl and allow it to cool for 5 minutes.

Step 4 - Beat the eggs

In another bowl, beat the eggs and beat in the vanilla.



Step 5 - Gradually add the egg mix to the dough

Gradually mix the eggs mix into the dough, using a heavy spoon or an electric mixer either with a wooden spoon or electric mixer on medium speed until uniform.



Step 6 - Heat the oil in a large pot

Heat 2-3 inches of oil in a large pot (I used a 16 qt pot). Use a candy thermometer to bring it to 350°F, or until it just starts to crackle and whiffs of oil can be seen.



Step 7 - Fill your piping bag

Set up a piping bag with a 1/2 inch star tip, or if you don't have one a large ziploc bag with the corner cut off will do! I cut the top off of a 12 oz plastic soda bottle (aka, in the Deep South, a coke bottle, in the Midwest, a "pop" bottle). Put half the dough in the bag.



Step 8 - Squeeze out some dough into the oil

Squeeze out a length of dough about 3 to 4 inches long into the hot oil. EXPECT IT TO SPLATTER! so be careful! Cut off the lengths with a knife or scissors as it comes out.

Step 9 - Fry it up!

Fry 3 or 4 churros at a time for about 2 minutes on each side; just long enough to get each side golden brown. I turn them with tongs, but you can use a wooden spoon or a slotted spoon.



Step 10 - Remove and cool

When they are golden brown on both sides, use tongs to remove from the oil and set them on paper towels to drain and cool a little.



Step 11 - Coat with the sugar /cinnamon mix

While they are still warm, roll them in the sugar mix or sprinkle it over them.



Step 12 - Done!

Eat!

