



# Churros

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Yield: 2 1/2 dozen

*Churros are typically dipped in chocolate sauce but my daughter likes to dip them (and everything else) in vanilla icing like the cinnamon sugar pretzel bites at the mall. So, what's a mom to do? I made them with vanilla icing, of course.*

## Ingredients:

1 cup water  
1 tablespoon sugar  
1/8 teaspoon salt  
3/4 cup salted butter  
1 cup all-purpose flour  
2 large eggs  
1 teaspoon vanilla extract  
4 to 5 cups shortening or vegetable oil

### Cinnamon Sugar:

1/2 cup granulated sugar  
1 teaspoon ground cinnamon

### Vanilla Icing:

2 cups powdered sugar (sifted if it has any lumps)  
4 to 5 teaspoons half and half or whole milk  
1/2 teaspoon vanilla extract

## Directions:

1. Combine water, sugar, salt, and butter in a medium saucepan. Place over medium high heat until butter is melted; bring to a boil.
2. Remove from heat and add flour all at once, stirring vigorously until all the flour is blended in and the mixture pulls away from the sides of the pan. Let cool 4 to 5 minutes.

3. Heat shortening or oil to 360° over medium high heat.
4. Meanwhile, add one egg to flour mixture and stir vigorously until egg is incorporated. It will look like the egg is just sliding around but it will incorporate fairly quickly. Add second egg and vanilla and stir vigorously until egg is incorporated. You can do this with a stand mixer, but it's just more to wash.
5. Spoon dough into a large **pastry bag** fitted with a **large 1M** or #4 star tip.
6. Prepare cinnamon sugar by combining sugar and cinnamon in a large zip-top bag.
7. Prepare vanilla icing by combining powdered sugar, half and half, and vanilla in a small bowl.
8. With your dominant hand, squeeze about a 5-inch rope right over the hot oil. With your other hand cut it off with scissors. Fry 1 to 1 1/2 minutes on each side or until lightly browned then flip with tongs. Using your tongs, Repeat process frying 3 or 4 at a time. As you remove them from the oil, let excess oil drain back into the pan. Immediately place the churro into the bag of cinnamon sugar gently tossing to coat.
9. Place the sugar coated churros on wire racks. Serve warm with vanilla icing or a chocolate sauce if you prefer the more traditional dipping sauce.