

Zucchini Bread Recipes

Easy Homemade Churros Recipe

15 min Prep time	**15 min** Cook time	**30 min** Total time
4 Servings	**Medium** Difficulty	**Spanish** Cuisine

Ingredients

Churro Dough

- [ ] 1 cup water
- [ ] 2 tablespoons granulated sugar
- [ ] 1/2 teaspoon salt
- [ ] 2 tablespoons vegetable oil
- [ ] 1 cup all-purpose flour
- [ ] 1 teaspoon vanilla extract

Cinnamon Sugar Coating

- [ ] 1/2 cup granulated sugar
- [ ] 1 teaspoon ground cinnamon

For Frying

- [ ] Vegetable oil for frying (about 4 cups)
- [ ] Paper towels for draining

Instructions

1. In a medium saucepan, combine water, sugar, salt, and 2 tablespoons oil. Bring to a boil over medium-high heat, then remove from heat.
2. Stir in flour and vanilla extract all at once. Mix vigorously with a wooden spoon until a smooth ball forms and pulls away from the sides of the pan.
3. Transfer dough to a piping bag fitted with a large star tip. Let rest for 5 minutes while you heat oil.
4. Heat 3 inches of oil in a heavy pot to 375°F. Carefully pipe 4-6 inch strips of dough directly into the hot oil, using scissors to cut them cleanly.
5. Fry 3-4 churros at a time for 2-3 minutes per side, until golden brown and puffed. Don't overcrowd the pot.
6. Remove with a slotted spoon and drain on paper towels for 30 seconds, then immediately toss in cinnamon sugar mixture to coat evenly.
7. Serve warm. They're best eaten immediately but can be kept warm in a 200°F oven for up to 20 minutes.

Nutrition per serving

285 kcal	3 g	42 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- Use a candy thermometer for accurate oil temperature - it's crucial for success
- The dough will be thick and sticky - this is normal and correct
- Work in small batches to maintain oil temperature
- Toss churros in cinnamon sugar while still warm for best adhesion