How to Make Churros - Easy and Super Tasty!

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 350ºF, 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 to4 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!