

New Year's Churros

Ingredients

- 1 cup water
- 2½ Tbsp sugar
- ½ tsp salt
- 2 Tbsp veg oil
- 1 cup all-purpose flour
- ½ cup sugar
- 1 tsp ground cinnamon
- Oil for frying

Directions

1. In a small saucepan, combine water, sugar, salt and vegetable oil.
2. Bring to a boil and remove from heat. Stir in flour until mixture forms a ball.
3. Form dough into strips.
4. Heat oil in a deep skillet and put dough strips into sizzling oil.
5. Fry until golden brown then drain on paper towels.
6. Roll churros in sugar and cinnamon mixture.
7. Best enjoyed with a cup of hot chocolate!

