

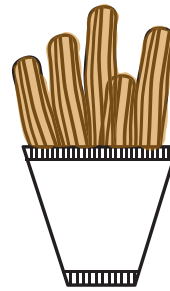
New Year Churros

Ingredients

- 1 cup water
- 1/4 cup unsalted butter
- 1 tbsp granulated sugar
- 1/4 tsp salt
- 1 cup all-purpose flour
- 1 egg
- 1/2 tsp vanilla extract
- Vegetable oil for frying

Coating

- 1/2 cup granulated sugar
- 3/4 tsp ground cinnamon



Directions

1. To make the coating, whisk together 1/2 cup sugar and the cinnamon in a shallow dish. Set aside.
2. Heat 1-2 inches of vegetable oil in a large pot or skillet over medium-high heat.
3. Dice the butter into small cubes.
4. Put the water, butter, sugar and salt into a separate large saucepan and bring it to a boil over medium-high heat.
5. Add flour and reduce heat to medium low. Cook and stir constantly until mixture is smooth.
6. Transfer mixture to a large mixing bowl and let cool for 5 minutes.
7. Add vanilla and egg to the flour mixture, then blend immediately with an electric mixer until the mixture is smooth.
8. Transfer mixture to a 16-inch piping bag fitted with a rounded star tip, approximately 1/2 inch in size.
9. Pipe the mixture into the preheated oil and cut each churro to approximately 6 inches.
10. Fry until golden brown, about 2 minutes per side, then transfer to paper towels.
11. Transfer to the cinnamon sugar mixture and roll to coat. Repeat the process with remaining dough.
12. Serve and enjoy with Spanish hot chocolate!

