

# Churros



## *Ingredients:*

- Vegetable or Olive Oil
- 1 cup water
- 1/2 cup margarine or butter
- 1/4 teaspoon salt
- 1 cup all-purpose flour
- 3 eggs
- 1/4 cup sugar
- 1/4 teaspoon ground cinnamon (optional)

## *Steps:*

- Prepare to fry the churros by heating oil in a pan (1 to 1&1/2 inches) to 360 degrees F.
- To make churro dough, heat water, margarine and salt to rolling boil in 3-quart saucepan; stir in flour. Stir vigorously over low heat until mixture forms a ball, about 1 minute; remove from heat. Beat eggs all at once; continue beating until smooth and then add to saucepan while stirring mixture.

- Spoon mixture into cake decorators' tube with large star tip (like the kind use to decorate cakes).  
Squeeze 4-inch strips of dough into hot oil. Fry 3 or 4 strips at a time until golden brown, turning once, about 2 minutes on each side. Drain on paper towels. (Mix Sugar and the optional cinnamon); roll churros in sugar or dump the sugar on the pile of churros, like the pros.

Note: REAL churros in Spain are made without cinnamon mixed with the sugar, but the cinnamon adds an extra nice flavor

\*Makes one plateful