



Mexican Churros

INGREDIENTS:

- 1 cup water
- 2 Tbs brown sugar
- 1/2 tsp. salt
- 1/3 cup butter
- 1 cup white flour
- 2 eggs
- 1/2 tsp. vanilla extract
- 1/4 cup sugar
- 1/2 to 1 tsp. ground cinnamon,
depending on taste

DIRECTIONS:

1. Preheat 1 1/2 to 2 inches of vegetable oil in a 10 to 12 inch frying pan to 375 degrees F. In a separate dish mix the 1/4 cup sugar and cinnamon and set aside.
2. In a 3 qt. sauce pan add the water, brown sugar, salt, and butter and heat to a good boil. Remove from the heat and add the flour. Stirring in the flour will take some muscle. Mix it in until well blended.
3. In a separate bowl, mix the eggs and vanilla together and then add this mixture to the flour mixture. Stir until well blended and all the egg is completely mixed in.
4. Fill your decorating tool with the churro recipe dough and attach the largest star tip you have.
5. Test your oil by placing a small amount of dough in it. The dough should bubble up right away or that means the oil is not hot enough and a soggy churro is on the way.