



The perfect cinnamon dusted churros with the richest dark chocolate sauce perfect for any occasion.

Ingredients

For the churros:

2 1/2 Tablespoons sugar,

1 1/2 teaspoons ground cinnamon

1/2 cup water

1/4 teaspoon salt

2 Tablespoons of margarine or butter

1/2 cup all-purpose flour

For the chocolate sauce:

3 -4 bars of dark chocolate, chopped



1/2 cup heavy cream

Method

Combine 1/2 cup sugar with the cinnamon in a shallow bowl. Set aside.

In a small saucepan over medium heat, whisk together the water, 1 1/2 tablespoons sugar, salt and 2 tablespoons of butter/vegetable oil. Bring the mixture to a boil then remove it from the heat. Stir in the flour, mixing until it forms a ball.

Heat 3 to 4 inches of vegetable oil in a large, heavy-bottomed frying pan set over medium-high heat and test whether the oil is hot enough by dropping a small size of dough into the oil.

Transfer the dough to a cloth pastry bag or heavy-duty plastic bag fitted with a large star tip.

Pipe the dough over the pot of oil to a length of about 4 inches, then using a sharp knife, cut it so it releases into the oil. Pipe two to three churros into the oil at a time, frying them until they're golden brown and cooked through.

Transfer the churros to the paper towel-lined plate to drain for 2 minutes, then roll them in the cinnamon-sugar mixture. Repeat the frying and coating process with the remaining dough.

Make the chocolate sauce:

Place the chopped chocolate in a small bowl.

Warm the heavy cream in small saucepan. (Do not let it boil.) Pour the heavy cream over the chopped chocolate. Let it sit for 1 minute then stir to combine.



SERVE WITH: the homemade chocolate sauce.

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/cinnamon-dusted-churros/>