

Churros

1 C water
4 Tbs unsalted butter
2 Tbs brown sugar
1 tsp vanilla extract
¼ tsp salt
1 C all purpose flour
4 to 5 eggs
Canola oil for frying
½ C sugar
½ tsp ground cinnamon

Heat one cup of the water, the butter, sugar, vanilla, and salt over medium high until the edges bubble. Add the flour all at once and stir briskly until there are no lumps in the batter.

Remove from the heat. Add four of the eggs, one at a time, beating well after each. The dough should look soft and glossy and should keep a very soft “peak” when the spoon is removed.

Spoon the dough into a large pastry bag with a star tip. Fill a heavy skillet with one inch of canola oil and heat to about 350f. Pipe the churros into the pan, but don't over fill. Turn the churros over once and fry until they are golden. Drain on paper towels.

Sprinkle with the cinnamon sugar mixture and serve plain or with fruit dipping sauce or chocolate sauce.