

Foodnity Recipes

Churro Recipe – Sweet Fried Cinnamon Treat

15 min Prep time	**12 min** Cook time	**27 min** Total time
4 Servings	**Easy** Difficulty	**Spanish** Cuisine

Ingredients

Dough

- [ ] 1 cup all-purpose flour
- [ ] 1 cup water
- [ ] 2 tbsp unsalted butter
- [ ] 1 large egg
- [ ] 1 pinch salt
- [ ] 1 tsp vanilla extract

Coating

- [ ] 1/2 cup granulated sugar
- [ ] 2 tsp ground cinnamon
- [ ] 2 tbsp melted butter (for brushing)

For Frying

- [ ] 2 cups vegetable oil

Instructions

1. In a saucepan, combine water, butter, and salt; bring to a gentle boil, then remove from heat.
2. Stir in the flour all at once, mixing until a smooth ball forms; let cool for a minute.
3. Beat the egg with vanilla, then add to the dough, stirring quickly until fully incorporated.
4. Heat oil in a deep pan to 350°F (175°C). Transfer dough to a piping bag fitted with a star tip.
5. Pipe 4-inch sticks into the hot oil, frying a few at a time until golden, about 2-3 minutes per side.
6. Remove with a slotted spoon, drain briefly, then brush with melted butter and toss in the cinnamon-sugar mixture.

Nutrition per serving

310 kcal	6 g	38 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the oil temperature drops, the churros will absorb excess oil and become greasy.
- Use a metal skewer to test doneness; the center should be firm but not hard.
- For extra flair, drizzle chocolate sauce or dip in caramel after coating.