

Churros

<http://userealbutter.com/2012/08/21/churros-recipe/>

from [*Joy the Baker*](#)

cinammon sugar

1/2 cup sugar

1 tsp ground cinnamon

chocolate sauce

4 oz. dark chocolate, chopped

pinch of salt

1 cup cream

2 tsps Grand Marnier

churros

1 tbsp sugar

1/2 cup butter, unsalted

1 cup water

1/4 tsp salt

1 cup flour

3 eggs

Mix the 1/2 cup sugar and cinnamon together in a large shallow bowl. Set aside. Place the chopped dark chocolate and salt in a medium bowl. Heat the cream in a small saucepan until just boiling. Remove from heat and pour over the chocolate. Let sit for a minute then whisk together until smooth. Whisk in the Grand Marnier (more or less to taste). Set aside. In a medium saucepan, combine 1 tablespoon of sugar, the butter, water, and 1/4 teaspoon of salt over medium high heat. Bring it to a boil. Reduce the heat to low and stir the flour in all at once. Stir well for 30-45 seconds over low heat, allowing the dough to dry out a little. Remove from heat. Stir eggs in one at a time, making sure to thoroughly incorporate each egg into the dough before adding the next one (stir vigorously and with gusto until dough is smooth). Heat 2-inches of vegetable oil over medium-high flame in a large or medium pot (I like the large so that I can make longer churros). Fill a pastry bag fitted with a large open star tip (I use Ateco #827). When the oil reaches 350°F, pipe 4- to 8-inch segments of dough into the oil, cutting the dough with kitchen shears. If the dough curls in the hot oil don't fret, you have a few seconds to straighten it out with tongs. Fry for 5-7 minutes until golden brown (making sure the center is thoroughly cooked – you'll have to test one). Toss in the cinnamon sugar to coat. Serve with warm chocolate sauce. Makes about 12 large churros or 24 small churros.