

Choco Fever Dream

Easy Churros – Simple Sweet Dessert Treat

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Medium** Difficulty	**Spanish** Cuisine

Ingredients

Churro Dough

- [ ] 1 cup water
- [ ] 2 tbsp vegetable oil
- [ ] 1/2 tsp salt
- [ ] 1 cup all-purpose flour
- [ ] 2 tbsp granulated sugar

Cinnamon Sugar Coating

- [ ] 1/2 cup granulated sugar
- [ ] 2 tsp ground cinnamon

Optional Dipping Sauce

- [ ] 1/2 cup dark chocolate chips
- [ ] 2 tbsp heavy cream
- [ ] 1 tsp vanilla extract

Instructions

1. In a saucepan, combine water, oil, and salt; bring to a rolling boil, then remove from heat.
2. Stir in the flour all at once until the mixture pulls away from the sides of the pan, forming a smooth dough.
3. Let the dough cool slightly, then transfer to a pastry bag fitted with a large star tip.
4. Heat oil in a deep pot to 350°F. Pipe 4-inch strips directly into the oil, cutting with scissors.
5. Fry until golden, about 2-3 minutes per side, then lift with a slotted spoon and drain on paper towels.
6. While still warm, roll churros in a bowl of cinnamon sugar until fully coated.
7. For a dip, melt chocolate chips with cream over low heat, stir in vanilla, and serve alongside the churros.

Nutrition per serving

220 kcal	4 g	32 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the oil temperature drops, the churros can become soggy—adjust the heat as needed.
- For a fun twist, try sprinkling a pinch of sea salt on the cinnamon-sugar coating.
- You can experiment with air fryer churro bites for a lighter version.