



Churros from Madrid

Prep Time: 10 minutes
Cook Time : 15 minutes
Yield: 6 Churros

INGREDIENTS

1 cup of hot water
1 cup of flour
1/2 teaspoon of salt
Cinnamon and caster sugar to cover
Vegetable oil for frying

DIRECTIONS

1. Sift the flour and stir salt.
2. Bring the water to a boil, then take off of the heat and whisk in the dry ingredients.
3. Stir for two-three minutes until the dough is consistent and lump free (you could also beat the mixture with an electric mixer for one minute on a medium speed)
4. Let the dough rest and cool for about 5 minutes
5. Fill a churrera (churro maker) or a pastry sleeve with a star tip with the churro dough
6. Heat the oil to a medium heat and when it's hot enough pipe the dough of any shape that you like (straight or in a loop...)
7. When they are golden on the outside take out and let rest on paper towels
8. Sprinkle with sugar and cinnamon