

LAKELAND

Churros Recipe

Ingredients

- 1 cup (250ml) Water
- 8 tbsp (112g) Butter
- ¼ tsp Salt
- ¾ tsp Ground cinnamon, divided
- 1¼ cups (155g) Plain flour
- 3 Eggs
- ½ cup (100g) Caster sugar

What to do

- Combine the water, butter, salt and ¼ tsp of the cinnamon in a saucepan over medium heat. Let the mixture melt and come to a rolling boil. Then, reduce to a low heat.
- Add the flour and stir the dough vigorously until the mix forms a ball. It will look and feel very thick, but that's OK! Once the mixture is well-combined, remove it from the heat and let it rest for 5 to 7 minutes. This resting step is essential, because if the dough is too hot, it could cause the eggs to scramble.
- To finish making the dough, add the eggs, one at a time, stirring well after each addition. The finished dough should be smooth and well-combined.
- Plug in and switch on the Churro Maker to heat up.
- When it is up to temperature you can either spoon the dough into the lower hotplate level with the top of the raised parts.
Alternatively, spoon the dough into a heat resistant disposable piping bag and seal partway. Snip off 1cm (¼") from bottom of the bag, then piping into the lower hotplate level with the top of the raised parts.
- Allow to cook for approximately 10 minutes until golden and done to your liking and the steam subsides.
- Whilst the churros are cooking, mix the sugar and ½ tsp of cinnamon in a medium bowl.
- Remove from the Churro Maker using a plastic, wooden or silicone spatula. Do not use metal utensils as these will damage the non-stick coating, once done.
- Toss the churros in the sugar and cinnamon mix until coated.
- Place on a serving plate and serve with chocolate sauce or your favourite dipping sauce.

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