

Churros with Chocolate Sauce

Ingredients:

Chocolate Sauce

Unsweetened Chocolate, chopped	3 oz
Brown Sugar	5 Tbsp
Heavy Cream	1 cup
Salt	1/8 tsp
Unsweetened Cocoa Powder	1 Tbsp

Churros

Ground Cinnamon	1 Tbsp
Granulated sugar	1 Tbsp + 1 cup
Unsalted Butter	6 Tbsp
Milk	½ cup
Salt	1 tsp
All-Purpose Flour	1 cup
Whole eggs, large	2-3 each
Canola Oil	12 cups

Method:

1. **For Chocolate Sauce:** Add cream, brown sugar, cocoa powder, and salt into a medium saucepan and cook over medium-high heat. Whisk occasionally, until sugar dissolves and no lumps remain. Remove from heat and add the chopped chocolate, stirring to melt. Keep mixture in saucepan on low heat until ready to serve.
2. **Churros:** Fit pastry bag with star tip. Whisk cinnamon and 1 cup sugar in a medium bowl; set aside.
3. Bring milk, butter, salt, remaining 1 Tbsp sugar, and ½ cup water to a simmer in a medium saucepan over medium-high heat. Using a wooden spoon, add flour in one go, and vigorously mix until dough comes together, about 30 seconds. Transfer to the bowl of a stand mixer or a large bowl. Let cool slightly.
4. Using a stand mixer fitted with the paddle attachment on medium-low speed, add eggs to dough, one at a time, making sure to incorporate each egg before adding the next (alternatively, stir vigorously with a wooden spoon). Dough will look broken at first; continue to beat, scraping bowl occasionally, until dough is smooth, glossy, and somewhat stretchy (pull off a small piece of dough and stretch it—it shouldn't break). Spoon dough into prepared pastry bag.

5. Pour oil into a large pot, making sure the oil fills up at least 1.5". Fit pot with thermometer and heat over medium-high until thermometer registers 350°. Holding bag at an angle so tip is a few inches above surface of oil, squeeze out dough, moving the bag as you squeeze so dough is piped in a 6" length into oil. Using a paring knife, cut off dough at the tip to release into oil. Repeat process to make 4 more dough lengths. Fry churros, turning once and adjusting heat as needed to maintain oil temperature, until golden brown on all sides, 2–3 minutes per side. Transfer to a paper towel-lined baking sheet. Repeat with remaining dough.
6. Alternatively, pipe churros onto a sheet-pan lined with parchment paper. The churros can be pipes into 6" lengths, or into smaller bite sized pieces. Place tray into freezer and allow to chill until solid 1.5-2 hours. The frozen dough can be fried the same way as demonstrated above, though the temperature of the oil will drop a bit more.
7. Toss warm churros in reserved cinnamon-sugar mixture and serve with warm chocolate sauce