

CHURROS

Ingredients:

- 1/2 tbsp white sugar
- 1 cup water
- 1/2 tsp salt
- 1 cup flour

Sugar Coating:

- 1/2 cup white sugar
- 1 1/2 tsp cinnamon

Chocolate Sauce:

- 3 1/2 oz. dark chocolate, chopped
- 1/2 cup heavy cream

Directions:

1. Mix all ingredients together and fill your churro maker.
2. Once ready, roll each churro into sugar coating and dip in chocolate sauce.

ENJOY!

Sugar Coating Directions:

In a small, shallow bowl, stir together the sugar and cinnamon.

Chocolate Sauce Directions:

1. Place the chopped chocolate in a small bowl.
2. Warm the heavy cream in a small saucepan. (Do not let it boil.) Pour the heavy cream over the chopped chocolate. Let it sit for 1 minute then stir to combine.

