



Churros II

Oscar · 29/09/2024



Prep Time

1 hr 40 mins

Dificult

Medium

Servings

2 hrs 40 mins

Description

Spanish crullers

Ingredients

— - 2 quarts vegetable oil for frying - 1 cup water - $\frac{1}{2}$ cup margarine - 1 cup all-purpose flour - $\frac{1}{4}$ teaspoon salt
- 3 eggs - $\frac{1}{4}$ cup white sugar - $\frac{1}{4}$ teaspoon ground cinnamon

Instructions

1. In a heavy deep skillet or deep-fryer
2. heat oil to 360 degrees F (180 degrees C). Oil should be about 1 1/2 inches deep. In a medium saucepan
3. heat water and margarine to a rolling boil. Combine the flour and salt; stir into the boiling mixture. Reduce heat to low and stir vigorously until the mixture forms a ball
4. about 1 minute. Remove from heat and beat in the eggs one at a time. Spoon the mixture into a pastry bag fitted with a large star tip. Carefully squeeze out 4 inch long strips of dough directly into the hot oil. Fry 3 or 4 strips at once
5. until golden brown
6. about 2 minutes on each side. Remove from hot oil to drain on paper towels. Stir together the sugar and cinnamon; roll churros in the mixture while still hot. Editor's Note: We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. The exact amount may vary depending on cook time and temperature
7. ingredient density
8. and the specific type of oil used.