



Long Livo

Easy Churros – Simple Sweet Dessert Treat

15 min

Prep time

4

Servings

20 min

Cook time

Medium

Difficulty

35 min

Total time

Spanish

Cuisine

Ingredients

Churro Dough

- ☐ 1 cup water
- ☐ 2 tbsp vegetable oil
- ☐ 1/2 tsp salt
- ☐ 1 cup all-purpose flour
- ☐ 2 tbsp granulated sugar

Cinnamon Sugar Coating

- ☐ 1/2 cup granulated sugar
- ☐ 2 tsp ground cinnamon

Optional Dipping Sauce

- ☐ 1/2 cup dark chocolate chips
- ☐ 2 tbsp heavy cream
- ☐ 1 tsp vanilla extract

Instructions

- 1 In a saucepan, combine water, oil, and salt; bring to a rolling boil, then remove from heat.
- 2 Stir in the flour all at once until the mixture pulls away from the sides of the pan, forming a smooth dough.
- 3 Let the dough cool slightly, then transfer to a pastry bag fitted with a large star tip.
- 4 Heat oil in a deep pot to 350°F. Pipe 4-inch strips directly into the oil, cutting with scissors.
- 5 Fry until golden, about 2-3 minutes per side, then lift with a slotted spoon and drain on paper towels.
- 6 While still warm, roll churros in a bowl of cinnamon sugar until fully coated.
- 7 For a dip, melt chocolate chips with cream over low heat, stir in vanilla, and serve alongside the churros.

Nutrition per serving

220 kcal

Calories

4 g

Protein

32 g

Carbs

8 g

Fat

Tips & notes

- If the oil temperature drops, the churros can become soggy—adjust the heat as needed.
- For a fun twist, try sprinkling a pinch of sea salt on the cinnamon-sugar coating.
- You can experiment with air fryer churro bites for a lighter version.