

Churros Poppers - Bite-Sized Cinnamon Sugar Bliss You Can't Stop Eating

-just a saucepan and a slotted spoon



OVEN
375°F

TIME
3 min

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INGREDIENTS

$\frac{1}{2}$ cup granulated sugar (for coating)

1 teaspoon ground cinnamon

1 cup water

$\frac{2}{3}$ tablespoons granulated sugar (for dough)

$\frac{1}{2}$ teaspoon salt

2 tablespoons vegetable oil

1 cup all-purpose flour

Oil for frying (vegetable or canola oil work great)

Instructions:

1. Prepare the Cinnamon-Sugar Coating:

In a bowl or brown paper bag, mix $\frac{1}{2}$ cup sugar with 1 tsp cinnamon. Set aside.

2. Heat the Frying Oil:

In a deep fryer or heavy-bottomed pot, heat $\frac{2}{3}$ inches of oil to 375°F (190°C).

3. Make the Dough:

In a saucepan, combine water, $\frac{2}{3}$ tsp sugar, salt, and vegetable oil.

Bring to a boil over medium heat, then remove from heat.

Stir in the flour until the dough forms a smooth ball.

4. Form the Poppers:

Let dough cool slightly.

Roll into small balls about the size of walnuts.

5. Fry:

Fry 3-4 balls at a time in hot oil until golden brown, about 2-3 minutes, turning as needed. Remove with a slotted spoon and immediately toss in the cinnamon-sugar mixture.

6. Serve:

Serve warm and fresh with optional dipping sauces like chocolate ganache, dulce de leche, or even cream cheese glaze.

Tips for Success:

Don't overcrowd the fryer-fry in small batches for even cooking.

Keep your oil at a steady 375°F for the perfect crisp.

If the dough feels sticky, lightly flour your hands before rolling.

Want a fun twist? Add a dash of nutmeg or cardamom to the cinnamon-sugar mix.

Serving Suggestions & Pairings:

Hot chocolate, chai tea, or cinnamon-spiced coffee

A dessert platter alongside Rainbow Sprinkle

Cookies for extra color and fun

A side of Brownie Batter Dip as a rich, indulgent dip

Caramel Apple Pie Cookies for a full fall dessert spread

DIRECTIONS

1. Prepare the Cinnamon-Sugar Coating:: In a bowl or brown paper bag, mix ½ cup sugar with 1 tsp cinnamon. Set aside.
2. Heat the Frying Oil:: In a deep fryer or heavy-bottomed pot, heat 2½ inches of oil to 375°F (190°C).
3. Make the Dough:: In a saucepan, combine water, 2%^o tbsp sugar, salt, and vegetable oil.
4. Bring to a boil over medium heat, then remove from heat.
5. Stir in the flour until the dough forms a smooth ball.
6. Form the Poppers:: Let dough cool slightly.
7. Roll into small balls about the size of walnuts.
8. Fry:: Fry 3-4 balls at a time in hot oil until golden brown, about 2-3 minutes, turning as needed.
9. Remove with a slotted spoon and immediately toss in the cinnamon-sugar mixture.
10. Serve:: Serve warm and fresh with optional dipping sauces like chocolate ganache, dulce de leche, or even cream cheese glaze.
11. Tips for Success: Don't overcrowd the fryer-fry in small batches for even cooking.
12. Keep your oil at a steady 375°F for the perfect crisp.
13. If the dough feels sticky, lightly flour your hands before rolling.
14. Want a fun twist? Add a dash of nutmeg or cardamom to the cinnamon-sugar mix.
15. Serving Suggestions & Pairings: Pair these little treats with:

16. Hot chocolate, chai tea, or cinnamon-spiced coffee
17. A dessert platter alongside : Rainbow Sprinkle Cookies for extra color and fun
18. A side of : Brownie Batter Dip as a rich, indulgent dip
19. Caramel : Apple Pie Cookies for a full fall dessert spread
20. Or go bold and pair with : Chocolate Chip Cookie Dough Brownie Bombs
21. Storage & Reheating: Best served fresh, but they'll keep in an airtight container at room temp for 1-2 days
22. Reheat in the oven at 350°F for 5 minutes to bring back the crisp
23. Avoid the microwave-it softens the exterior too much
24. More Recipes You'll Love: If these Churros Poppers had you smiling, you'll want to try:
25. Rainbow : Sprinkle Cookies

TIPS FOR SUCCESS

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/churros-poppers-bite-sized-cinnamon-sugar-bliss-you-cant-stop-eating/>