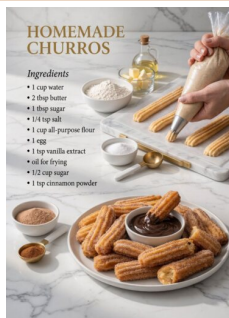


Homemade Churros Recipe That's Crispy, Golden, and Easier Than You Think

1 tablespoon granulated sugar



OVEN
350°F

TIME
5 min

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INGREDIENTS

- 1 cup water
- 1/2 cup unsalted butter
- 1 tablespoon granulated sugar
- 1/4 teaspoon salt
- 1 cup all-purpose flour
- 3 large eggs
- 1 teaspoon vanilla extract
- Vegetable oil, for frying
- 1/2 cup granulated sugar
- 1 teaspoon ground cinnamon
- Chocolate sauce
- Caramel sauce
- Dulce de leche

DIRECTIONS

1. Make the dough base. In a medium saucepan, combine the water, butter, sugar, and salt. Bring the mixture to a gentle boil over medium heat.
2. Add the flour. Reduce the heat to low and stir in the flour all at once. Stir vigorously until the dough pulls away from the sides of the pan and forms a smooth ball.
3. Cool slightly. Remove the pan from the heat and let the dough cool for about 5 minutes. This helps prevent the eggs from scrambling when added.
4. Add eggs and vanilla. Beat in the eggs one at a time, mixing well after each addition. Stir in the vanilla extract. The dough will become smooth, glossy, and pipeable.
5. Prepare for frying. Transfer the dough to a piping bag fitted with a large star tip. Heat about 2 inches of vegetable oil in a heavy pot to 350°F.
6. Pipe and fry. Pipe strips of dough directly into the hot oil, cutting them with scissors to your preferred length. Fry in batches for 2 to 3 minutes per side, or until golden brown and crisp.
7. Drain. Remove the churros with a slotted spoon and place them on a paper towel-lined plate briefly.
8. Coat in cinnamon sugar. Mix the sugar and cinnamon in a shallow bowl, then roll the warm churros in the mixture until fully coated.
9. Serve warm. Enjoy immediately with chocolate sauce, caramel, or dulce de leche if desired.

SWAPS & NOTES

Vanilla gives the churros a warm, sweet flavor, but you can add a tiny pinch of nutmeg or extra cinnamon to the dough if you want a slightly deeper taste.

If you prefer a more traditional finish, stick with the classic cinnamon-sugar coating and let the churros shine on their own.

A star piping tip is important here because those ridges help create the signature churro shape and texture.

They also help the churros fry more evenly.

TIPS FOR SUCCESS

Let the dough cool just slightly before adding the eggs.

If it's too hot, the eggs can cook unevenly, which affects the texture.

Once the eggs are incorporated, the dough should look smooth and glossy, not stiff.

Using a thermometer for the oil makes a big difference.

More recipes: [ChefManiac.com](#)

Original recipe: <https://chefmaniac.com/homemade-churros-recipe-thats-crispy-golden-and-easier-than-you-think/>