

Homemade Churros Recipe: Crispy and Cinnamon-Sugar Perfection

This churros recipe stands out for several reasons:



OVEN
350°F

TIME
15 min

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INGREDIENTS

- 1 cup water
- 2 tablespoons granulated sugar
- 1/2 teaspoon salt
- 1 cup all-purpose flour
- 2 large eggs
- 1 teaspoon vanilla extract (optional)
- Vegetable oil for frying
- 1/2 cup granulated sugar (for coating)
- 1 tablespoon ground cinnamon (for coating)

DIRECTIONS

- 1.** Prepare the : Dough: In a medium saucepan, combine water, 2 tablespoons of sugar, and salt. Bring to a boil over medium heat. Once boiling, remove from heat and stir in the flour until a dough forms. Let it cool for a few minutes.
- 2.** Add : Eggs: Once the dough has cooled slightly, add the eggs one at a time, mixing well after each addition. If you're using vanilla extract, add it now. The dough should be smooth and slightly sticky.
- 3.** Heat the : Oil: In a deep skillet or pot, heat about 2 inches of vegetable oil to 350°F (175°C). Use a thermometer for accuracy, as the right temperature is crucial for crispy churros.
- 4.** Pipe the : Churros: Transfer the dough to a piping bag fitted with a star tip. Carefully pipe strips of dough into the hot oil, cutting them to your desired length with scissors. Fry in batches to avoid overcrowding.
- 5.** Fry : Until Golden: Fry the churros for about 2-3 minutes on each side or until they are golden brown. Use a slotted spoon to remove them and drain on paper towels.
- 6.** Coat in : Cinnamon Sugar: In a shallow dish, mix the 1/2 cup of sugar with the cinnamon. While the churros are still warm, roll them in the cinnamon-sugar mixture until fully coated.

TIPS FOR SUCCESS

Don't Skip the Cooling: Allowing the dough to cool slightly before adding the eggs helps prevent them from cooking prematurely, ensuring a smooth batter.

Experiment with Shapes: Try piping different shapes like circles or spirals for a fun twist on traditional churros.

Use a Candy Thermometer: Maintaining the right oil temperature is key to achieving that perfect crispy texture.

A candy thermometer can help you monitor this accurately.

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

Original recipe: <https://chefmaniac.com/homemade-churros-recipe-crispy-and-cinnamon-sugar-perfection/>