

Cinnamon Sugar Churro Bites with Chocolate Sauce: A Sweet Treat You'll Love

Cinnamon Sugar Churro Bites with Chocolate Sauce



OVEN
350°F

TIME
2-3 min

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INGREDIENTS

- 1 cup water
- 2 tbsp granulated sugar
- $\frac{1}{8}$ tsp salt
- 2 tbsp unsalted butter
- 1 cup all-purpose flour
- 2 large eggs
- 1 tsp vanilla extract
- Vegetable oil (for frying)
- $\frac{1}{4}$ cup granulated sugar
- 1 tbsp ground cinnamon
- $\frac{1}{4}$ cup heavy cream
- 1 cup semi-sweet chocolate chips

Instructions:

1. Make the Dough:

In a medium saucepan, combine water, granulated sugar, salt, and butter. Bring to a boil over medium heat.

Reduce the heat to low and add the flour all at once, stirring vigorously until the mixture forms a smooth dough and pulls away from the sides of the pan.

Remove from heat and let the dough cool slightly. Add the eggs, one at a time, mixing thoroughly after each addition. Stir in the vanilla extract until smooth.

2. Fry the Churro Bites:

Heat vegetable oil in a deep skillet or pot to 350°F (175°C).

Transfer the dough to a piping bag fitted with a star tip.

Pipe 1-inch pieces of dough into the hot oil, using scissors to cut the dough. Fry in batches until golden brown, about 2-3 minutes per batch.

Remove the churro bites with a slotted spoon and drain on a paper towel-lined plate.

3. Coat the Churro Bites:

In a bowl, mix the cinnamon and sugar.

Toss the warm churro bites in the cinnamon-sugar mixture until fully coated.

4. Prepare the Chocolate Sauce:

Heat the heavy cream in a small saucepan until just simmering.

Pour the hot cream over the chocolate chips in a heatproof bowl. Let sit for 2 minutes, then stir until smooth.

Stir in the vanilla extract for added flavor.

5. Serve:

Serve the churro bites warm with the chocolate sauce on the side for dipping. Enjoy!

Tips for Perfect Churro Bites:

Keep the Oil Temperature Consistent: Use a thermometer to maintain the oil at 350°F for even frying.

Make Ahead: Prepare the dough in advance and fry the churro bites when ready to serve for the best texture.

Customize the Sauce: Swap out the chocolate sauce for caramel or dulce de leche for a fun twist.

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16. **Customize the : Sauce:** Swap out the chocolate sauce for caramel or dulce de leche for a fun twist.
17. **Why This Recipe Stands Out: Cinnamon Sugar Churro Bites with Chocolate Sauce** are an indulgent dessert that's both fun to make and delicious to eat. The crispiness of the churro bites, the sweetness of the cinnamon sugar, and the richness of the chocolate sauce create a combination that's simply irresistible. Perfect for parties, movie nights, or a quick dessert fix, these churro bites will quickly become a favorite in your household.
18. **Did you try this recipe?** Let me know in the comments, and don't forget to check out more incredible recipes on FB Recipes. Share this with friends and family who love a sweet treat!

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

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