

# Spanish Churros with Chocolate Dipping Sauce

## SAUCE

- 2 cups heavy cream
- 1 pound dark chocolate chips
- 2 tablespoons coffee-flavored liqueur (such as Kahlua)

## CHURROS

- ½ cup sugar
- ½ teaspoon cinnamon, ground
- Vegetable oil, for frying
  - (use enough to fill pan to about 1-1/2 inches deep)
- 2 cups water
- 1 cup butter, unsalted, cut into chunks
- ½ teaspoon salt
- 2 cups all-purpose flour
- 6 large eggs

## Preparation

For the sauce, in a small saucepan add cream and bring to a boil over high heat, stirring constantly to prevent scorching. Remove from heat and set aside. In a mixing bowl add chocolate. Pour warm cream over top. Stir until well mixed and chocolate is completely melted. Add liqueur and stir to combine. Transfer to a serving bowl and set aside.

For the churros, in a small bowl add sugar and cinnamon. Stir to combine and set aside. In a deep fryer (or deep skillet) heat oil on high heat until it reaches 360 degrees on an instant-read thermometer. While oil is heating, in a 3-quart saucepan add water, butter, and salt. Bring to a boil over high heat, stirring occasionally; then reduce heat to low. Add flour and stir vigorously for 1 minute or until mixture forms a ball. Remove from heat. Using a large spoon, beat all eggs into the dough until mixture is smooth. In a pastry bag fitted with a large star tip, spoon dough in until half full. Remove the air from bag by twisting tightly. Carefully squeeze 4-inch strips directly into the hot oil, cutting pieces off with a butter knife after adding each strip. Fry for 2 minutes or until golden brown, turning once. Using a large



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slotted spoon (or tongs), gently skim churros out of oil and place on a plate lined with paper towels to drain. Repeat process until all pastry is used. Transfer churros to a serving platter and dust equal portions of sugar mixture over each. Serve immediately with chocolate sauce on the side, for dipping. Makes 12 servings.

## **ETC**

A churro is a deep-fried pastry that originated in Spain but has also become popular in many countries worldwide. They are predominately considered a breakfast food and are found in several different varieties – long and thick shaped, as well as thin or knotted.

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