

## Homemade churros with a chocolate-Frangelico dipping sauce

*1 cup of water*

*1 stick of salted butter*

*1 cup of flour*

*4 large eggs*

*3 cups canola oil*

*granulated sugar for dusting*

*Chocolate-Frangelico sauce*

To make the churro batter: In a medium saucepan combine the water and butter over low heat. Once the butter is melted raise the heat to medium and bring the mix to a simmer. As soon as it reaches a simmer pour in all of the flour and stir vigorously with a wooden spoon. Continue to cook and stir the mass for 2 minutes more to evaporate excess moisture. It should look like a greasy ball of dough that pulls easily away from the side of the pan. Place the mass of dough in a medium of bowl and allow it to cool slightly. Beat in one egg at a time until the egg becomes completely incorporated with the batter. Make sure the batter is smooth before adding the next egg. Transfer the dough to a pastry bag fitted with a 1/2 inch star tip. In a large saucepan, heat the canola until it reads 350 degrees on a thermometer. Holding the pastry bag, squeeze long logs of the churro batter into the hot oil and deep fry until golden brown and puffed, turning once. Remove the churros and drain on a paper towel. Dust with the sugar and serve warm with the chocolate sauce on the side for dipping.

Yield: 2 servings with left over batter

Prep Time: 10 minutes

Cook Time: 30 minutes

Inactive Prep Time: none

Ease of Preparation: easy

Chocolate-Frangelico dipping sauce

*4 1/2 ounces of semisweet chocolate, chopped*

*3 tablespoons unsalted butter, diced*

*1/8 cup heavy cream*

*2 tablespoons Frangelico liquor*

In a medium saucepan, heat 1 inch of water to a simmer over medium heat. In a metal bowl, combine the first three ingredients. Place the metal bowl over the pan making sure the bottom of the bowl does not dip into the water. Stir until the chocolate is melted. Pour in the Frangelico and serve warm in a small ramekin.

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