

Churros with Chocolate Sauce



Ingredients

For the Churros

- 1 cup water
- 2 ½ tablespoons sugar
- ½ teaspoon kosher salt
- 2 tablespoons canola oil
- 1 cup all-purpose flour
- 2 cups canola oil for frying

For the coating mix together ½ cup sugar with 1 teaspoon cinnamon

For the Chocolate Sauce

- 3 ½ ounces dark chocolate, chopped
- ½ cup heavy cream

Steps

1. In a small saucepan over medium heat, combine water, sugar, salt and canola oil. Bring to a boil and remove from the heat. Stir in the flour until mixture forms a ball. Let cool a bit before transferring mixture to a large pastry bag fitted with a large star tip.
2. Heat oil in a deep skillet or large pot until it reaches 375°F. Carefully pipe strips of dough into the hot oil. Do not overcrowd. Fry until golden brown on one side. Carefully turn over and fry until other side is golden brown. Remove strips with a slotted spoon or tongs to a plate or pan lined with a few sheets of paper towels.
3. Roll drained churros in the cinnamon and sugar mixture. Serve with a small cup of chocolate sauce.
4. **To make the chocolate sauce:** Using a small saucepan over medium-high heat combine chopped chocolate and heavy cream until chocolate is melted and mixture is thick.