

RECIPE 2:

Ingredients

1 lb Churro Dough Mmix

2¾ cups boiling water (add up to 1 tbsp more if dough is too stiff to pipe)

**Make sure to double the recipe for the 2 lb mix option*



Please Scan QR code for more information.

Instructions

1. Mix the dough

Add churro mix to a large mixing bowl.

Pour in the boiling water all at once, and immediately begin mixing.

Mix on low speed for 30 seconds, then on medium speed for 45-60 seconds, until the dough is smooth and fully hydrated.

2. Shape

Transfer dough to a piping bag with a large star tip or use a churro press.

Pipe 3-5" strips directly into the hot oil, or onto parchment if preferred for staging.

3. Fry

Heat oil to 350°F in a deep fryer or heavy pot (at least 2" deep).

Fry churros for 2 to 2½ minutes total, flipping once halfway through if not submerged.

Churros should be golden brown and crisp on the outside.

4. Coat and serve

Remove from oil, drain briefly, and immediately toss in cinnamon sugar. Serve warm for best texture.

Tips for Best Results

Dough should be soft but pipeable — adjust with water only if needed.

Use a heavy-duty piping bag or churro press for easier shaping.

Test one churro first to confirm oil temp and ideal fry time.

Serve with chocolate, caramel, or fruit dipping sauces.

Yield: ~30-35 churros (3-5" each)