



Churros and Chocolate sauce

Ingredients

- 50g butter, melted.
- ½ tsp vanilla extract
- 250g plain flour, from a new bag (essential for absorbing the liquid)
- 1 tsp baking powder
- about 1 litre sunflower oil
- a few chunks of bread

- **Method**

Measure 300ml boiling water into a jug and add the melted butter and vanilla extract. Sift the flour and baking powder into a big mixing bowl with a big pinch of salt. Make a well in the centre, then pour in the contents of the jug and very quickly beat into the flour with a wooden spoon until lump-free. Rest for 10-15 mins while you make the sauce.

For the sauce

- 200g dark chocolate, not too bitter, broken into chunks
- 100ml double cream
- 100ml whole milk
- 3 tbsp golden syrup
- ½ tsp vanilla extract,

Put all the sauce ingredients into a pan and gently melt together, stirring occasionally until you have a smooth shiny sauce. Keep warm on a low heat

For the cinnamon sugar

- 100g caster sugar
- 2 tsp cinnamon

Mix Together and leave on Tray.

Heat deep fat fryer to 180° C

Fit a star nozzle to a piping bag – 1.5-2cm wide is a good size. Fill with the rested dough, then pipe 2-3 strips directly into the pan, snipping off each dough strip with a pair of kitchen scissors. Fry until golden brown and crisp.

Be very careful here – if air bubbles form in the churros they can explode, especially if the oil overheats or you use old flour.

Cooking with hot oil can be dangerous – before you start, read up on how to deep-fry safely to avoid accidents in the kitchen.

Once the churros are crisp and golden brown, remove them from the oil with a slotted spoon and drain on the kitchen paper-lined tray. Carry on cooking the rest of the dough in batches, sprinkling the cooked churros with some cinnamon sugar as you go. When you've cooked all the churros, toss with any remaining cinnamon sugar and serve with the chocolate sauce, for dipping.