



## Cinco de Mayo Dessert! Crispy Churros with Mexican Chocolate Sauce



1h



2 Servings

Oh churros, how we love you so. Good thing you don't have to head to the nearest carnival to enjoy these crispy, cinnamon-sugar coated treats. Especially with a sweet and spicy chocolate sauce to dunk them in (spice is optional!). We've got you covered! (2p-plan serves 10-12; 4p-plan serves 20-24)



## WHAT WE SEND

- 5 oz granulated sugar
- 5 oz all-purpose flour <sup>1</sup>
- ¼ oz ground cinnamon
- ¼ oz chipotle chili powder
- ¾ oz unsweetened cocoa powder
- 3 oz chocolate chips <sup>6,7</sup>
- 3 oz mascarpone <sup>7</sup>

## WHAT YOU NEED

- butter <sup>7</sup>
- vanilla extract
- kosher salt
- 1 large egg <sup>3</sup>
- neutral oil

## TOOLS

- rimmed baking sheet
- parchment paper
- nonstick cooking spray
- medium saucepan
- stand mixer with paddle attachment (or handheld electric mixer)
- large heavy-bottomed pot

## COOKING TIP

If you don't have a piping bag, use a resealable plastic bag and cut a ½-inch opening in one corner.

## ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens.

Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 260kcal, Fat 14g, Carbs 32g, Protein 3g



### 1. Start dough

Line a rimmed baking sheet with parchment paper; spray with nonstick cooking spray.

In a medium saucepan, add **1 cup water**, **1 tablespoon each of sugar and butter**, and **½ teaspoon each of vanilla and salt**. Bring to a boil over medium-high heat. Remove from heat and add **flour**. Stir with a spatula until well combined and no streaks of flour remain.



### 2. Mix dough

Transfer **dough** to a stand mixer (or use a handheld electric mixer); wash and reserve saucepan. Mix on low speed with a paddle attachment until slightly cooled, about 1 minute. Add **1 large egg**; increase speed to medium and mix until fully incorporated, about 1 minute. Transfer warm dough to a piping bag fitted with a ½-inch star pastry tip.



### 3. Pipe dough & start sauce

Pipe dough into 6-inch long pieces onto prepared baking sheet, using scissors to cut dough at tip. Refrigerate, uncovered, at least 15 minutes or up to 1 hour.

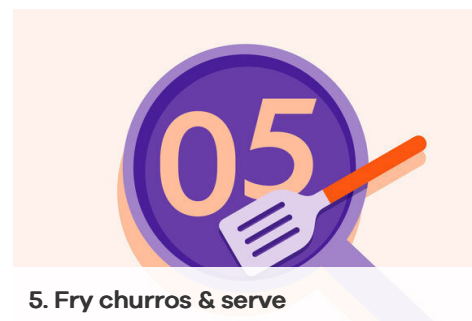
Meanwhile, in reserved saucepan, add **⅓ cup each of sugar and water** and **¼ teaspoon each of salt, cinnamon, and chipotle chili** (omit, if desired). Cook over medium-low heat until sugar is dissolved and liquid begins to bubble.



### 4. Finish chocolate sauce

Whisk **cocoa powder** into saucepan until smooth. Off heat, stir in **chocolate chips**; let rest for 3 minutes. Whisk until smooth and chocolate is melted. Whisk in **mascarpone** and **1 teaspoon vanilla** until sauce is slightly thickened. If too thick, thin with water a tablespoon at a time.

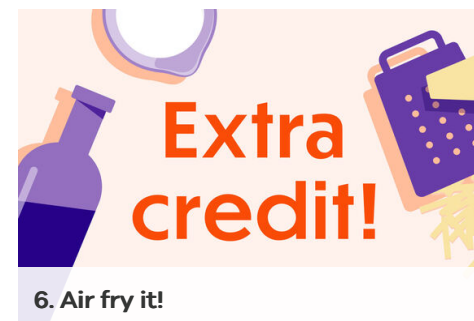
In a medium bowl, combine **remaining sugar** and **½ teaspoon cinnamon**.



### 5. Fry churros & serve

In a large heavy pot, heat **1½-inches oil** over medium-high (temperature should register 375°F). Carefully add **6 churros**; fry until golden-brown, turning frequently, about 6 minutes. Transfer to a paper towel-lined plate for 30 seconds, then roll in **cinnamon sugar**. Repeat with remaining churros.

Serve **churros** with **chocolate sauce** (rewarm if necessary). Enjoy!



### 6. Air fry it!

Preheat air fryer to 375°F; spray basket with nonstick cooking spray.

After piping and refrigerating the churros in step 3, spray with nonstick cooking spray. Carefully transfer to prepared basket spaced ½-inch apart (work in batches if necessary). Cook until churros are puffed and golden-brown, 10–12 minutes. Brush with 2 tablespoons melted butter, then roll in cinnamon sugar.