

Miss Morecroft's Baked Churros Recipe

Makes 12

Ingredients

- 200 ml water
- 4 tablespoons unsalted butter
- 2 tablespoons light brown sugar
- $\frac{1}{2}$ tsp salt
- 120 g plain flour
- 2 large eggs
- 1tsp vanilla extract
- cinnamon



Method

1. Preheat oven to 190°C.
2. Line a baking sheet with baking paper.
3. Mix the water, butter, brown sugar and salt in a medium saucepan.



Cook over medium-high heat until the butter is melted and the mixture starts to boil.

4. Remove from heat. Using a wooden spoon, stir in the flour.



Let the dough cool for 5 minutes.

5. Whisk eggs and vanilla in a small bowl. Add to the dough and stir.



Transfer the dough to a piping bag (or use a sandwich bag and cut the corner off).

TOP TIP - place your piping bag in a cup!

6. Pipe the dough onto the prepared baking sheet to make 12 churros, each 10cm long.



7. Bake the churros, turning once halfway, until puffed and browned, 25 to 30 minutes.

8. Roll the hot churros in sugar and cinnamon and transfer to a wire rack to cool for 10 minutes.

