



# Mini Churros

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Servings: 12—2 mini churros  
Protein: 0.13 per 2 mini churros  
Calories: 110 per two churros

## Ingredients:

1 Quart Frying Oil (the Churros will only use about a 1/4 cup of Oil for the entire batch, so you can save almost all of the Oil for use later.

## BATTER INGREDIENTS:

- 1/2 Cup Water
- 2 Tbsp Butter or Butter Alternative
- 1 Tablespoon Brown Sugar
- 1/2 Teaspoon Vanilla
- 1/4 Teaspoon Salt
- 1/4 Cup Aquafaba – the Liquid Drained from a Can of Garbanzo Beans
- 1/2 Cup Cambrooke Baking Mix

## SUGAR TOPPING:

- 1/2 Cup Sugar
- 1 Teaspoon Cinnamon

## Directions

1. While preparing the other ingredients, preheat your Frying Oil in a deep pot to 375 degrees F. It is crucial to the recipe that you maintain 375 degrees throughout the frying process. This may mean waiting a couple of minutes in between batches to make sure the oil returns to the correct frying temp. Otherwise your Churros will be soggy.
2. In a medium pot, add Water, Butter, Brown Sugar, Vanilla & Salt – Whisk to combine & Bring to **just** boiling over Medium Heat. Remove from heat as soon as bubble begin breaking the surface.
3. Add baking mix to Boiling Mixture & stir well with Spatula until mixture starts to smooth out.
4. Add Aquafaba to Mixture until well incorporated & Churro Batter is smooth (no lumps).
5. While Churro Batter is cooling & Oil is Preheating, prepare your Sugar Coating by combining Sugar & Cinnamon in a plate or bowl. Then set-aside for later.
6. Scoop Churro Batter into your 12" Piping Bag fitted with a 1M Star Tip.
7. When Oil has fully preheated to 375 degrees, begin piping 6" Churro strips directly into the oil. Use the blunt end of a knife to cut the batter from the tip. Only fry 4-5 Churros at one time.

8. Allow Churros to fry 1 minute before gently flipping. If the Churros stick to each other, that's ok, let them be & you can separate them after frying. Continue to fry for a combined total of 4-5 minutes until golden brown.
9. Remove Churros from oil & place on paper-towel lined cooling rack to drain & cool.
10. While Churros are still warm, toss them into the Sugar Cinnamon Mixture & coat them well.
11. Churros are best served warm right away.