

Easy Churros

VEGETARIAN / 7 INGREDIENTS

We nixed piping this dough for churros in favor of shaping it by hand to make an overall easier-to-make treat, something like a cross between traditional churros (although not deep-fried) and a sugar-coated tube of cream puff pastry. The results are surprisingly light—which means you can eat several, right?

For more flavor (but hardly a traditional coating), add up to ½ teaspoon ground cardamom and/or ¼ teaspoon grated nutmeg to the cinnamon sugar mixture.

INGREDIENTS	2-quart or larger air fryer	3.5-quart or larger air fryer
Water	¼ cup	½ cup
Butter	2 tablespoons	4 tablespoons (¼ cup/½ stick)
Table salt	⅛ teaspoon	¼ teaspoon
All-purpose flour	¼ cup	½ cup
Large egg(s)	1	2
Granulated white sugar	¼ cup	¼ cup
Ground cinnamon	2 teaspoons	2 teaspoons
MAKES	6 churros	12 churros

1. Bring the water, butter, and salt to a boil in a small saucepan set over high heat, stirring occasionally.

2. When the butter has fully melted, reduce the heat to medium and stir in the flour to form a dough. Continue cooking, stirring constantly, to dry out the dough until it coats the bottom and sides of the pan with a film, even a crust. Remove the pan from the heat, scrape the dough into a bowl, and cool for 15 minutes.

3. Using an electric hand mixer at medium speed, beat in the egg, or eggs one at a time, until the dough is smooth and firm enough to hold its shape.

4. Mix the sugar and cinnamon in a small bowl. Scoop up 1 tablespoon of the dough and roll it in the sugar mixture to form a small, coated tube about ½ inch in diameter and 2 inches long. Set it aside and make 5 more tubes for the small batch or 11 more for the large one.

5. Set the tubes on a plate and freeze for 20 minutes. Meanwhile, with the basket (or basket attachment) in the air fryer, heat it to 375°F (or 370°F or 360°F, if one of these is the closest setting).

6. Set 3 frozen tubes in the basket for a small batch or 6 for a large one with as much air space between them as possible. Air-fry undisturbed for 10 minutes, or until puffed, brown, and set.

7. Use kitchen tongs to transfer the churros to a wire rack to cool for at least 5 minutes. Meanwhile, air-fry and cool the second batch of churros in the same way.

Then...

- Serve these churros with a sweet wine, like vin santo or chilled Eiswein.
- Dip the churros in **Hot Fudge Sauce** (page 418).