

Homemade Churros with Chocolate-Peanut Butter Sauce



Ingredients

Chocolate-Peanut Butter Sauce:

1
cup semisweet chocolate chips

1/4
cup creamy peanut butter

1/2
cup milk

1/4
cup heavy cream

2
teaspoons vanilla

Churros:

2 1/2
tablespoons granulated sugar

1/2

teaspoon salt

1

cup water

2

tablespoons vegetable oil, plus more for frying

1

cup flour

1/2

cup granulated sugar

1

teaspoon cinnamon

Directions

- To make the sauce: Combine all ingredients for the sauce in a medium saucepan over medium-low heat. Stir 5 minutes until chocolate chips are melted and sauce is smooth. Remove from heat; cool slightly to thicken.
- To make the churros: In a small saucepan over medium heat, bring sugar, salt, water and 2 tablespoons of oil to a boil. Remove from heat. Add flour and stir with a wooden spoon until a soft ball of dough forms. Transfer dough to a piping bag fitted with a large star tip.
- Meanwhile, fill a large saucepan halfway with oil and heat over medium-high heat to 375°F. Carefully pipe churro batter into oil (or pipe onto a plate, then transfer to oil using a slotted spoon). Fry churros on both sides 1 to 2 minutes until golden brown. Use a slotted spoon to transfer churros to a paper towel-lined plate to drain excess oil.
- Combine sugar and cinnamon in a large bowl. Add churros

to bowl and toss lightly to coat. Serve churros warm with sauce on the side.