

# Easy Baked Churros

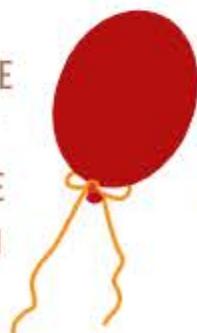


## INGREDIENTS

- 1 SHEET PUFF PASTRY (THAWED)
- 1/2 CUP BUTTER (MELTED)
- 3/4 CUP SUGAR
- 3 TBSP CINNAMON
- 1 JAR SALTED CARAMEL SAUCE (OPTIONAL)



PREHEAT OVEN TO 450 DEGREES. UNFOLD THE THAWED SHEET OF PUFF PASTRY DOUGH AND LAY IT OUT FLAT ON A CUTTING BOARD. CUT DOWN THE THE TWO FOLDS OF THE PASTRY, THIS WILL GIVE YOU THREE LONG PIECES OF DOUGH. THEN RUN YOUR KNIFE (OR PIZZA CUTTER) ACROSS EACH PIECE AND MAKE 1 INCH WIDE STRIPS. TRANSFER THEM TO A BAKING SHEET (IT DOESN'T NEED TO BE GREASED) AND BAKE FOR 10 MINUTES OR UNTIL GOLDEN BROWN. WHILE THE CHURROS ARE BAKING, GET THE REST OF THE INGREDIENTS READY. MELT ONE STICK OF BUTTER. COMBINE THE SUGAR AND CINNAMON. STIR UNTIL WELL MIXED. ONCE THE DOUGH IS COOKED YOU ARE GOING TO DIP EACH STRIP INTO THE BUTTER AND THEN ROLL INTO THE CINNAMON & SUGAR MIXTURE, BEING SURE TO COAT ALL SIDES. CONTINUE UNTIL ALL OF THE CHURROS HAVE BEEN COATED. SERVE WITH SALTED CARAMEL SAUCE AND ENJOY!!



# Homemade Funnel Cakes



## INGREDIENTS

- 2 CUPS OIL FOR FRYING
- 1 LARGE EGG
- 2/3 CUP MILK
- 1-1/4 CUPS ALL-PURPOSE FLOUR
- 2 TABLESPOONS GRANULATED SUGAR
- 1 TEASPOON BAKING POWDER
- 1/4 TEASPOON SALT
- CONFECTIONERS' SUGAR FOR DUSTING

HEAT OIL IN A LARGE SKILLET OVER MEDIUM HIGH HEAT UNTIL OIL REACHES 350 DEGREES. REDUCE HEAT TO MEDIUM TO MAINTAIN THE HEAT. IN A MEDIUM MIXING BOWL, COMBINE EGG AND MILK. IN A SEPARATE BOWL, COMBINE FLOUR, SUGAR, BAKING POWDER, AND SALT. STIR DRY INGREDIENTS INTO THE WET INGREDIENTS. POUR BATTER INTO A FUNNEL OR SPOON BATTER INTO A LARGE PLASTIC BAG WITH A TIP CUT OFF. PIPE BATTER INTO THE HOT OIL MAKING A SQUIGGLY DESIGN AND WORKING FROM THE CENTER OUT. FRY FUNNEL CAKE FOR TWO MINUTES ON EACH SIDE. REMOVE FROM OIL ONTO PAPER TOWELS TO DRAIN. SPRINKLE POWDERED SUGAR OVER HOT CAKES.

