



Churros with Cinnamon Syrup

Enjoy this traditional fried pastry — also delicious dipped in hot chocolate or cafe con leche (coffee with milk).

Ingredients

FLAVORED SUGAR

- 5 star anise
- 3 TBSP granulated sugar

CINNAMON SYRUP

- ½ cup brown sugar
- ⅔ cup water
- 2 star anise
- ½ tsp cinnamon

- 2 TBSP orange juice

DOUGH (Choux Paste)

- oil for deep frying
- 2 TBSP butter or butter alternative
- ⅔ cup water
- ½ cup [Pamela's All-Purpose Flour Artisan Blend](#)
- 2 large eggs, beaten
- orange zest from ½ orange

Directions

SUGAR:

Combine star anise and granulated sugar using a mortar and pestle, food processor or blender. Sift into bowl.

SYRUP:

Combine brown sugar, water, star anise and cinnamon, bring to a boil and simmer for two minutes. Add orange juice.

DOUGH (Choux Paste):

Start heating the cooking oil in a heavy pan with high sides, using as much oil as necessary for a depth of at least 1½ inches. 350° is the optimum temperature.

In a medium-size, heavy sauce pan, combine butter and water over low heat. Bring to a boil and add all the flour at once, stirring vigorously over low heat, until a single ball is formed. Remove from heat and let sit 3 to 4 minutes.

Add the eggs gradually, beating vigorously again, until it comes together again. (You may find it

easier to use a hand held electric mixer to beat in the eggs.) Add orange zest to combine.

Fit a large piping bag with large star tip, and fill with dough (choux paste).

When oil is up to temperature, squeeze out the churros, cutting off the dough with a knife to the length desired. Fry 4 to 6 at a time, until golden on one side, flip and fry again until golden. Drain on wire rack fitted with paper towels. Toss in flavored sugar and serve, hot or cold, with cinnamon syrup.

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