

# Churros with Chocolate Sauce

Serves: 40 tastings



**From the garden: -**

## Equipment:

- Small bowl x 1
- Dinner spoon x 1
- Medium bowl x 2
- Serving spoon x 1
- Wooden spoon x 1
- Large frying pan x 1
- Tong x 1
- Measuring cups
- Measuring jug x 1
- Measuring spoons
- Kitchen scale

## Ingredients:

### Churros:

- 188g plain flour
- 188g self-raising flour
- 1 teaspoon salt
- 2 tablespoons white sugar
- 3 tablespoons oil
- 675 ml boiling water (from kettle)

Canola oil (for frying)

### Dusting:

- 6 tablespoons icing sugar
- 1 teaspoon cinnamon

### Chocolate sauce:

- 2 cups chocolate button
- $\frac{3}{4}$  cup milk

## Method:

1. Prepare all of the ingredients based on the instructions in the ingredients list.
2. In a small bowl, mix together icing sugar and cinnamon. Set aside.
3. In a medium bowl, mix together both the flour, salt, sugar, oil and boiling water until evenly mixed. You might need an adult to help as dough is sticky.
4. Oil your hands and roll a tablespoon of dough into thin sausage / finger size.
5. Heat a large frying pan half filled with oil over medium-high heat, gently put churros in the hot oil in 3 batches.
6. Fry churros until golden brown, transfer to a medium bowl and pour over cinnamon sugar and toss until evenly coated.
7. For chocolate sauce: Put chocolate buttons and milk in a small saucepan over low heat until chocolate is melted. Divide into 5 ramekins.
8. Serve churros in 5 serving plates with the sauce in each plate.