

Churros bites

Ingredients

1 cup of water

8 tablespoons of butter (dairy free)

¼ teaspoon salt

¾ teaspoon ground cinnamon

1 ¼ cups of all-purpose flour (gluten-free)

3 eggs (egg replacer)

1 ½ cups vegetable oil

½ cups of sugar

Instructions

1. Combine water, butter, salt, ¼ teaspoon cinnamon in 1 ½-quart saucepan over medium Heat. Bring pain to Rolling boil.
2. Reduce heat to low
3. Add flour and stir vigorously until the mix forms a ball. remove from heat and let rest for 5-7 minutes.
4. Add eggs one at a time until combined and set aside.
5. Heat oil in a medium Skillet or 1/4 saucepan over medium Heat or until temperature reaches 350.
6. Spoon dough into a piping bag filtered with a large star tip. pipe 1 inch stripes of dough over the saucepan. Cut with a knife and drop into the hot oil. Repeat until all churro bites fill the saucepan with room to fry.
7. Fry churros bites until golden brown. Then remove with a spotted spoon.
8. Drain churro bites on paper towels
9. Mix sugar in 1/2 teaspoon cinnamon in a medium Bowl. churros bites into coated. Serve and enjoy