

Churro Bites

60 bites



Ingredients

2 cups + 2 tablespoons all purpose flour

3/4 teaspoon salt

3/4 cup unsalted butter, cold & cubed

1/4 cup + 1 teaspoon ice water

1/3 cup sugar (plus more as needed)

2 tablespoons cinnamon

3 tablespoons unsalted butter, melted

Instructions

Preheat oven to 350 degrees. Line a baking sheet with parchment paper.

In a large bowl, mix together flour and salt.

Add the butter and using a pastry cutter, mix until the dough resembles very small crumbles (best mixed with pastry cutter at first then switch to spatula).

Pour ice water in a slow, steady stream, until the dough just holds together when pinched. If necessary, add more water. Do not over mix.

Turn the dough onto a floured work surface and gather into a ball, kneading slightly to bring together.

Divide dough in half, flattening each half into a disk. Cover with plastic wrap, and chill in the refrigerator for a minimum of 10 minutes.

Once chilled, unwrap disk and cut dough using a bench scraper into individual portions for each person.

Roll out pastry dough to 1" thick logs and cut dough into 1" squares or bites.

In a bowl, combine cinnamon and sugar and set aside.

Brush bites with melted butter, then drop into cinnamon sugar mixture and turn to cover completely.

Place sugared churro bites on prepared baking sheet and bake 8-10 minutes, until slightly browned, crisp and puffed up.

Once bites are cooled, enjoy!

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