



New Year's Day Churros

Ingredients

1 cup water
2 1/2 tablespoons white sugar
1/2 teaspoon salt
2 tablespoons vegetable oil
1 cup all-purpose flour
1/2 cup white sugar
1 teaspoon ground cinnamon
Oil for frying

Directions

1. In a small saucepan, combine water, sugar, salt and vegetable oil.
2. Bring to a boil and remove from heat. Stir in flour until mixture forms a ball.
3. Form dough into strips.
4. Heat oil in a deep skillet and put dough strips into sizzling oil.
5. Fry until golden brown then drain on paper towels.
6. Combine 1/2 cup sugar and cinnamon. Roll churros in mixture.
7. Best enjoyed with a cup of hot chocolate!