



OFFICIAL DISNEYLAND CHURRO RECIPE

Bring home the magic with these nostalgic, sugar-dusted treats.

INGREDIENTS

Prep Time: 25 minutes

Cook Time: 5-7 minutes

1 cup water
8 tablespoons butter
1/4 teaspoon salt
3/4 teaspoon ground cinnamon, divided
1 1/4 cups all-purpose flour
3 eggs
1 1/2 cups vegetable or canola oil
1/2 cup sugar

DIRECTIONS

1. First things first—you need to make the churro dough. Start by combining the water, butter, salt and 1/4 teaspoon of the cinnamon in a saucepan over medium heat. Let the mixture melt and come to a rolling boil. Then, reduce the heat to low.

2. Next, you're going to add the flour. Stir the dough vigorously until the mix forms a ball. It's going to look very thick, but that's OK! Once the mixture is well-combined, remove it from the heat and let it rest for 5-7 minutes. This resting step is essential, because if the dough is too hot, it could cause the eggs to scramble.

3. To finish the dough, add the eggs, one at a time, stirring well after each addition. The finished dough should be smooth and well-combined.

4. Heat the oil in a skillet over medium-high heat until the temperature reaches 350° F. While the oil is heating, spoon the churro dough into a piping bag fitted with a large star tip. No piping bag? You can simply use a plastic bag with one of the corner tips cut off. Just be aware that finished churros will have a cylindrical shape instead of those iconic grooves.

5. Now comes the fun part: It's time to fry the churros! The Disney Blog recipe suggests piping 1-inch strips of dough over the saucepan, cutting with a knife and then dropping the dough into the hot oil. Repeat until the pan is full but the bites still have room to fry. Cook the churros until they're golden brown on all sides. Remove them from the oil with a slotted spoon, then place on paper towels to drain.

6. Finally, you'll want to add that signature sweet-and-spicy dust. Mix together the sugar and remaining cinnamon in a medium bowl. Add the still-warm churros and toss until coated. Serve with your favorite dipping sauce.