

How To Make The Best Churros Script

Hello Hello, Markus Sull again and today Imma show you How To Make The Best Churros. Lets get cooking!

For the First Step Lay out your Ingredients and supplies. (**Recipe List:** You'll need 1 cup water, 2 tbsp butter, 2 tbsp sugar, 1 cup flour, 1 egg, ½ tsp vanilla, Oil for frying, A pinch of salt and Cinnamon & sugar for coating). (**Supply List:** Pastry Bag, Metal Shaper, Pastry Spatula and Pot)

Next, Boil the water, butter, and sugar and after it bubbles, then add flour and stir until it becomes dough.

Once your dough is nice and smooth, take it off the heat and let it cool for a couple of minutes.

Now, crack in your egg, add the vanilla, and mix it all together.

Now, grab your pastry bag, load it up with the dough, and attach your metal shaper and Heat up the oil to about 375°F (190°C).

Carefully pipe strips of dough into the oil, cut them off with a pastry spatula then Fry them until golden brown while occasionally flip them for even cooking.

Once they're crispy, take them out and let them drain on a paper towel.

Finally, roll them in cinnamon sugar while they're still warm, and boom! You have made the best churros.