

# Baked Churros

## Ingredients:

- 1 cup water
- 4 tablespoons unsalted butter
- 2 tablespoons packed light brown sugar
- 1 cup all-purpose flour
- 2 large eggs
- 1 teaspoon vanilla extract
- 3 tablespoons granulated sugar
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon salt

## Directions

1. Preheat oven to 375 °F. Line a rimmed baking sheet with parchment paper or a baking mat.
2. Combine water, butter, brown sugar, and salt in a medium saucepan. Cook over medium-high heat until butter is melted and the mixture starts to boil. Remove from heat. Using a wooden spoon, stir in flour until completely incorporated and mixture begins to pull away from the sides of the pan. Let cool for 5 minutes.
3. Whisk eggs and vanilla in a small bowl. Add to the dough and stir until completely incorporated. Transfer dough to a pastry bag fitted with a 3/4-inch open star tip. Pipe the dough onto the prepared baking sheet to make 12 churros, each 4 inches long.
4. Bake churros, turning once halfway, until puffed and browned, 25 – 30 minutes.
5. Combine sugar and cinnamon on a shallow plate. Roll hot churros in the mixture and transfer to a wire rack to cool for 10 minutes.

## Nutrition Facts

Serving Size 1 (49g)  
Servings Per Container 12

### Amount Per Serving

**Calories** 100      **Calories from Fat** 45

**% Daily Value\***

**Total Fat** 5g      **8%**

Saturated Fat 2.5g      **13%**

Trans Fat 0g

**Cholesterol** 40mg      **13%**

**Sodium** 90mg      **4%**

**Total Carbohydrate** 12g      **4%**

Dietary Fiber 1g      **4%**

Sugars 5g

**Protein** 2g

Vitamin A 4%      • Vitamin C 0%

Calcium 2%      • Iron 2%

\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

