

80 Diapers' Authentic Spanish Churros

1 c all-purpose flour

¼ t baking powder

1 c water

1 T vegetable oil

1/8 t salt

1 T sugar

In a small bowl, mix together flour and baking powder. Set aside. In a saucepan over high heat, mix together remaining ingredients. When mixture boils, remove from the heat and stir in flour mixture. Your dough will be very sticky. Spoon dough into an icing bag with large tip, or into a ziploc bag with a small corner cut off.

In a heavy frying pan or dutch oven, heat an inch of oil over medium-high heat till oil reaches 325 degrees. Carefully pipe the churro dough into the oil, making a spiral shape or straight lines, as you prefer. Cook about 2-3 minutes on each side, *carefully* flipping each churro over using tongs or forks. (I find it useful to remove the pan from the heat while piping or flipping to minimize splattering.) Churros are done when they are uniformly golden brown.

Drain finished churros on a wire rack over paper towels (to catch the grease).

Makes 3 large spiral churros.

For the chocolate dipping sauce:

4 ounces good-quality semisweet chocolate, chopped finely (chocolate chips work too)

1 cup whole or 2% milk

Pinch of kosher salt

1/4 cup heavy cream (or milk)

Melt all ingredients together over low heat, stirring constantly till melted. Remove from heat, pour into separate mugs or bowls for each person (you're going to want to double-dip).