**BAKED CHURROS**

****Serves: 7-10

**INGREDIENTS:**

1. ml water

25 ml sugar

1 ml salt

30 ml vegetable oil

250 ml all-purpose flour

**For the Coating:**

1. ml sugar

5 ml ground cinnamon

15 ml butter for brushing

**INSTRUCTIONS:**

1. Combine water, sugar, salt, & oil in a saucepan on stove top. Bring to boil & remove from heat. Add flour & stir until all the flour is incorporated.
2. Set aside & wait about 10-12 minutes for it to cool down.
3. Preheat oven to 400 degrees. Line baking sheet with parchment paper.
4. Prepare cinnamon & sugar mix for coating, have on a plate to roll.
5. Fill your pastry bag or ziploc bag fitted with a star tip with the warm dough.
6. Using prepared baking sheet pipe dough into desired size strips. Use a knife or scissors to cut end of strips off.
7. Once your done piping your churros bake in oven for 10-12 min if your using a smaller size tip or up to 20 min to get ends just faintly turning a pale golden color.
8. Place oven on broil setting about 1 min or less to brown & crisp up the edges **(Watch Careful, browning happens very fast on broil!)**.
9. Remove from oven & let cool for a few minutes. Melt 15 ml of butter & brush onto churros, roll churros in cinnamon & sugar mix. Serve warm.

**Easy Caramel Sauce**

**Ingredients:**

125 ml packed brown sugar

60 ml half-and-half cream

30 ml butter

Pinch salt

7 ml vanilla extract

**Directions:**

1. Mix the brown sugar, half-and-half, butter and salt in a saucepan over medium-low heat.
2. Cook while whisking gently for 5 to 7 minutes, until it gets thicker.
3. Add the vanilla and cook another minute to thicken further.
4. Turn off the heat, cool slightly and pour the sauce into a jar.
5. Refrigerate until cold.