**Churros**

**Churros:**

1 cup water

1 Tbsp. sugar

½ tsp. salt

1 Tbsp. oil

1 cup AP flour

**Cinnamon Sugar:**

½ cup sugar

½ tsp. cinnamon

**INSTRUCTIONS**

1. Bring water, sugar, salt, and oil to a boil in a medium sauce pan.
2. Remove from heat.
3. Using a spoon, stir in flour. The mixture should form a ball.
4. Put the dough into a pastry bag fit with a large star tip.
5. Pipe straight into the fryer. Make sure that the churros are about the same size so they cook evenly.
6. Toss in a bowl with cinnamon sugar.