

## INGREDIENTS

For the Churros:

- 1 cup minus 2 tsp cold water
- 1/2 cup unsalted butter
- ½ tsp salt
- 1 tsp vanilla extract
- 2 tbsp soft brown sugar
- 1 1/3 cups plain (all-purpose) flour
- 3 medium eggs
- 1 cup boiling water needed just before the churros go in the oven

Also:

- 1 cup white caster sugar (or superfine sugar)
- 2 tsp ground cinnamon
- 3 tbsp melted butter
- 7 oz white chocolate broken into pieces

## DIRECTIONS

1. Preheat the oven to 400 F. Place silicon baking mats or baking parchment onto two baking sheets.
2. Add the water, butter, salt, and brown sugar to a saucepan and bring to the boil. Simmer for a minute or two until the sugar dissolves.
3. Turn the heat down to low and stir in the flour, using a wooden spoon. Once the flour is combined, it will start to pull away from the sides of the pan. Turn off the heat.
4. Using the wooden spoon, stir the eggs and vanilla into the mixture, one-at-a time until combined. Don't over-stir.
5. Spoon the mixture into a piping bag with a large star tip (I use Wilton #1M).
6. Pipe rows approx. 8-10cm long onto the baking sheets. Leave 2-3cm between each churro, as they will expand slightly.
7. Pour 1 cup of boiling water into a separate baking tray and place this in the bottom of the oven (the steam will help to keep the churros softer on the inside, whilst still being crispy on the outside).
8. Place the trays of churros in the oven and bake for 20-25 minutes until golden brown.
9. Just before the churros are ready, melt the chocolate either over a bain marie, or in a bowl in the microwave in 30-second bursts (stir in between each burst or it will burn).

Spoon into a small serving bowl and place the desiccated coconut in a separate small serving bowl.

10. Mix together the caster sugar and cinnamon on a large plate.
11. Take the churros out of the oven and brush with the melted butter, then roll in the cinnamon sugar.
12. Serve with the melted chocolate.