



**Recipe name:**

Sweet Piquanté Pepper Churros

**Recipe description:**

An easy homemade churros recipe. The PEPPADEW® Sweet Piquanté Peppers add an unexpected twist on this classic Spanish pastry dessert served with chocolate sauce.

**Prep time:**

20 mins

**Cook time:**

20 mins

**Serves:**

4

**Made with:**

PEPPADEW® Sweet Piquanté Peppers

**Course:**

Dessert

**Occasion:**

Quick & Easy

**Ingredients:**

- 1 cup water
- 6 tbsp. butter
- 2 tbsp. White sugar
- 1 tsp. pure vanilla extract
- 1 cup cake flour
- 1 tsp. salt

- ½ jar PEPPADEW® Sweet Piquanté Peppers Mild Chopped, drained and pat dry on paper towel
- 2 large eggs
- Cinnamon sugar

**Method:**

1. Make churros: In a large saucepan over medium heat, add water, butter, and sugar. Bring to a boil, then add vanilla. Turn off heat and add flour and salt.
2. Stir with a wooden spoon until thickened, 30 seconds. Let mixture cool for 10 minutes.
3. To cooled mixture, using a hand mixer, beat in eggs one at a time until combined. Stir in the dried Sweet Piquanté Peppers.
4. Transfer mixture to a piping bag fitted with a large open star tip.
5. In a large pot over medium heat, add enough oil to come halfway up the sides and heat until a cube of bread browns when dropped in the oil.
6. Holding the piping bag approx 5 – 10cm above the oil, carefully pipe churros into 10cm long ropes. Use kitchen scissors to cut off dough from piping bag.
7. Fry until golden, 4 to 5 minutes, turning as necessary.
8. Fry 3 to 4 churros at a time and let oil come back to temperature before each batch.

**PORK & MARINADE:**

Serve with chocolate sauce and extra cinnamon sugar