

Churros with Dulce De Leche

By Michele Loffreno

Crispy, golden churros made with Caputo Baking Flour and rich dulce de leche make for the perfect little sweet treat- this recipe will surprise you...

Yield: 4-6 servings

Prep Time: 3 hours

Bake Time: 3 mins

Ingredients:

Churros:

- 1 Cup Water
- 1 Stick or 8 Tablespoons Unsalted Butter
- ½ Teaspoon Salt
- 1 ½ Tablespoon Light Brown Sugar
- 1 Teaspoon Vanilla Bean Paste
- 1 ½ Cups Caputo Baking Flour
- 3 Large Eggs
- Olitalia Frienn Frying Oil

Dulce De Leche:

- 5 Cups Whole Milk
- 1 ½ Cups Granulated Sugar
- ½ Teaspoon Baking Soda



Cinnamon Sugar:

- 1 Cup Granulated Sugar
- 2 Teaspoons Cinnamon

Instructions:

Dulce De Leche Sauce:

1. Place a large Dutch oven on the stove set to medium-low heat. Add milk, sugar and baking soda and bring to a boil, then simmer on low for about 2-2 ½ hours. Occasionally stir to ensure the dulce de leche does not stick or burn.
2. Once completely thickened, serve with churros. Can be stored for 2 weeks in the fridge and warmed again to serve.

Churros:

1. In a medium size saucepan over medium heat, bring water, butter, salt, sugar and vanilla paste to a low boil. Once it comes to a boil turn off the heat. Add in the Caputo Baking Flour and mix with a wooden spoon until all the flour is incorporated.
2. Add batter to a mixer fitted with a paddle attachment. Turn on the mixture at low speed for a few minutes to cool the batter slightly.
3. With the mixer on, add one egg at a time until fully combined. You may have to scrape down the sides. Mix until all the eggs are fully incorporated, the batter will be thick.
4. Transfer your batter to a large pastry bag fitted with a large star tip.
5. In a Dutch oven, heat up Olitalia Frienn Frying Oil to 350°F.
6. Combine cinnamon and sugar in a large bowl and set aside.
7. Once the oil is heated, pipe in churros about 2-3 inches long a piece. Use scissors to cut them from the tip and drop them into the fryer. Fry on each side for about 2 minutes or until golden.
8. Toss each churro into the cinnamon sugar mixture right away.
9. Serve warm with dulce de leche sauce and enjoy!