



APPLE OF MY EYE CHURROS

INGREDIENTS

Churros:

Vegetable oil or shortening, for frying
1 cup water
1 Tbsp vegetable oil
3 Tbsp unsalted butter
½ tsp salt
1 cup plus 2 Tbsp all-purpose flour
½ tsp LorAnn Oils Super-Strength Apple Pie Flavor
½ tsp LorAnn Oils Vanilla Extract
4 large eggs
½ cup granulated sugar, for coating
1 tsp ground cinnamon, for coating



Dipping Sauce:

½ cup heavy cream
½ cup packed dark brown sugar
¼ cup sweetened condensed milk
¼ tsp LorAnn Oils Super-Strength Apple Pie Flavor

Equipment:

Candy/deep fry thermometer
Piping bag
Medium star tip
Kitchen shears

INSTRUCTIONS

1. In a large Dutch oven, add enough oil to fill the pan to a 2-inch depth. Heat to 375° F over medium heat. If oil becomes too hot, remove pan from burner until temperature lowers, then return pan to burner.
2. In a 2-quart saucepan, add water, oil, butter, and salt. Bring mixture to a boil over medium heat. Once mixture is at a full boil, remove from heat and add flour. Stir constantly until no streaks of flour remain and the mixture forms a ball.



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INSTRUCTIONS (Cont.)

3. Transfer the ball of dough to a stand mixer fitted with the paddle attachment. Add LorAnn Oils Apple Pie Flavor and LorAnn Oils Vanilla Extract. Mix on medium speed until combined.
4. Add eggs, one at a time, mixing on medium speed until each is well combined. Continue to mix until dough is glossy and thick.
5. Spoon dough into a piping bag fitted with the star tip.
6. Before frying, line a baking sheet with several layers of paper towel and set near frying area. Combine the granulated sugar and cinnamon in a pie plate or shallow bowl and set near the baking sheets.
7. When oil is at the correct temperature, hold the bag vertically over the pan. Pipe a 4–5-inch rope into the hot oil, using kitchen shears to cut the dough. Pipe and cook about 4–5 churros at a time, turning them occasionally to brown all sides.
8. When churros are golden brown and crisp, remove with a slotted spoon and place on the paper towel-lined sheet. Quickly transfer to the cinnamon sugar mixture to coat.
9. Allow the oil to come back up to temperature before frying each batch.
10. To make the dipping sauce, combine cream and dark brown sugar in a small saucepan over medium heat.
11. Stir until sugar dissolves and mixture comes to a boil. Turn heat to medium low and continue to boil, stirring occasionally, for 6 minutes.
12. Stir in sweetened condensed milk and LorAnn Oils Apple Pie Flavor and mix well.
13. Serve churros with warm dipping sauce. Churros are best when eaten the same day. Sauce can be stored in the refrigerator for up to 5 days. Rewarm gently in the microwave.