Less than 30 minutes Makes about 20-30 Share Share on facebook Share on twitter Share on pinterest Share on whatsapp Share on email Ingredients: Dough:

- 1 cup (250ml) water
- ¹/₂ cup (125g) butter
- 2 Tbsp (30ml) sugar
- 1 cup (120g) cake flour
- Pinch salt
- 1 tsp (5 ml) vanilla essence
- 2 eggs

Cinnamon sugar:

- ¹/₂ cup (125ml) castor sugar
- 1 tsp (5ml) cinnamon

Chocolate ganache:

- 1 cup (250ml) chocolate chips
- ¹/₂ cup (125ml) cream

Method:

- 1. Line a baking tray with baking paper.
- 2. Combine water, butter and sugar in a saucepan and bring to a rolling boil.
- 3. Quickly add flour and salt mixing vigorously until a smooth dough forms. (It should pull away from the sides of the saucepan.) Remove from the heat.
- 4. Cool for about 5 minutes before beating in eggs, one at a time, until smooth.
- 5. Spoon into a piping bag fitted with a medium star nozzle.
- 6. Pipe 5-8cm long strips onto prepared baking tray and use a scissor to cut off the excess

dough before piping the next one.

- 7. Chill in the fridge for 30 minutes or until firm before transferring to the air fryer basket.
- 8. Set air fryer to the chips function at 160°C and set timer to 12 minutes.
- 9. Combine cinnamon sugar ingredients and coat churros in mixture.
- 10. For ganache, heat the cream and pour over chocolate chips.
- 11. Allow to stand for 2 minutes, mix until smooth and serve with the churros.

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