

Less than 30 minutes

Makes about 20-30

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Ingredients:

Dough:

- 1 cup (250ml) water
- ½ cup (125g) butter
- 2 Tbsp (30ml) sugar
- 1 cup (120g) cake flour
- Pinch salt
- 1 tsp (5 ml) vanilla essence
- 2 eggs

Cinnamon sugar:

- ½ cup (125ml) castor sugar
- 1 tsp (5ml) cinnamon

Chocolate ganache:

- 1 cup (250ml) chocolate chips
- ½ 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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