1 hour
Makes 8-10
Share
Share on facebook
Share on twitter
Share on pinterest
Share on whatsapp
Share on email
Ingredients:

- 1 cup (250ml) water
- ½ cup (125ml) sugar
- 1 Tbsp (15ml) canola oil
- 2 cups (500ml) cake flour
- 1 tsp (5ml) baking powder
- Pinch salt
- 1 tsp (5ml) ground cinnamon
- ½ tsp (3ml) ground nutmeg
- Oil, for deep-frying

For serving:

- 2 tsp (10ml) ground cinnamon
- ½ cup (125ml) castor sugar
- 2L ice cream of your choice (we used PnP vanilla, chocolate and caramel ice cream)
- 1 slab (100g) white chocolate, melted

Method

1. Heat water and sugar in a pot over a low heat and stir until sugar dissolves.
2. Add oil and cool.
3. Combine cake flour, baking powder, salt, cinnamon and nutmeg.
4. Add wet ingredients to dry ingredients and whisk until smooth.
5. Place into a piping bag.
6. Pipe 8-10cm discs onto a greased baking tray.
7. Freeze for 15 minutes or until set.
8. Heat oil and deep-fry for 3-5 minutes or until golden.

9. Drain on kitchen paper.
10. Combine cinnamon and sugar and sprinkle over churros.
11. Sandwich a scoop of ice cream between 2 churros and drizzle with chocolate.
12. Serve immediately.

Browse more dessert recipes here.