

Churros con Cajeta

Makes about 20

Ingredients:

Canola oil for frying, plus $\frac{1}{4}$ cup
1 cup sugar, plus $\frac{1}{4}$ cup
1 tbsp ground cinnamon, plus $\frac{1}{2}$ tsp
3 cups water
3 tsp vanilla extract
 $1\frac{1}{2}$ tsp kosher or coarse sea salt
3 cups all-purpose flour

[Cajeta or dulce de leche](#) (optional dipping sauce)

Preparation:

In a large, heavy and extended casserole, or cast iron, high-sided skillet, heat about $1\frac{1}{2}$ " of canola oil over medium heat until the oil temperature reaches 350 degrees (or test with a piece of tortilla or bread; it's ready when the oil bubbles actively all around it).

It will take awhile to heat, so get this started before making the dough.

On a large plate, combine 1 cup sugar and 1 tbsp ground cinnamon and set aside.

In a medium saucepan, combine the water, $\frac{1}{4}$ cup oil, vanilla extract, $\frac{1}{3}$ cup sugar, $\frac{3}{4}$ tsp cinnamon and $\frac{1}{4}$ teaspoon salt and bring to a boil over medium-high heat.

Add the flour all at once, turn off the heat and use a wooden spoon to stir vigorously until the mixture forms a dough as smooth as possible with no flour lumps.

It will take about 2 minutes. Set aside to cool slightly.

Transfer to churro press.

Pipe the dough into about 6 to 8-inch pieces and carefully place in oil.

Fry for about 3 to 4 minutes, until golden and crisp, flipping in between.

Use tongs to remove them and place on a paper towel lined baking sheet or drying rack.

While the churros are still very hot, toss them in the sugar and cinnamon mixture to coat.

Serve with cajeta as a dipping sauce.