



spotlight™

Vegan Churros

WITH CHOCOLATE SAUCE
MAKES 8 SERVINGS

Ingredients: _____

Churros:	Chocolate Sauce:
2 cups water	¾ cup mini vegan chocolate chips
1 teaspoon salt	¼ cup Spotlight™ Oil
1 tablespoon vanilla extract	½ cup creamy oat milk
¼ cup Spotlight™ Oil	¼ teaspoon cinnamon
2 cups all-purpose flour	1 teaspoon vanilla extract
	¼ teaspoon kosher salt
Cinnamon Sugar:	
½ cup cane sugar	5-6 cups Spotlight™ Oil for frying
1 tablespoon cinnamon	

Preparation: _____

Churros:
Bring the water, salt, and oil to a light boil in a medium saucepan. Once boiling, turn off the heat and add the flour and vanilla. Mix until just combined, then allow the dough to cool for about 10-15 minutes before transferring it to the piping bag.

In the meantime, make the cinnamon sugar coating by combining the sugar and cinnamon in a shallow bowl or plate. Set aside.

Transfer the dough to a churrera or piping bag with a large star-tip attachment. Heat the oil to 350-375°F.

Squeeze dough out over the oil into pieces that are around 4-6 inches long. Cut each piece with a pair of scissors or a knife and allow it to fall directly into the oil.

Cook churros until a deep golden brown, about 3-4 minutes per batch. Transfer the churros to a wire rack and let them cool for 15 seconds before adding them to the cinnamon-sugar. Toss until well coated.

Chocolate Sauce:
Melt the chocolate, oil, oat milk, cinnamon, vanilla and salt in a saucepan over low heat. Whisk until the chocolate has melted, then transfer to a serving dish. Serve the churros warm with a side of chocolate sauce.