

# BANANA CINNAMON CHURROS



Moderate



20 minutes



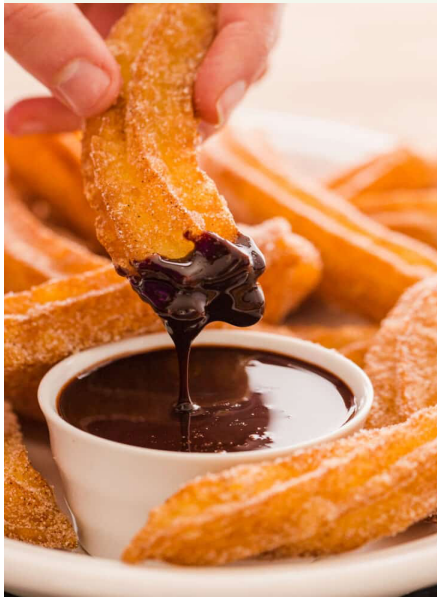
Dessert



08 Servings

## INGREDIENTS

$\frac{1}{4}$  cup water  
 $\frac{1}{4}$  ounces butter (1/4 cup)  
 $\frac{3}{4}$  cup milk  
2 cups all-purpose flour  
1 teaspoon baking powder  
2 eggs  
1 ripe banana, mashed  
oil of your choice  
3 tablespoons sugar  
 $\frac{1}{2}$  - 1 teaspoon ground cinnamon



## COOKING STEPS

Bring the water, butter and milk to a boil. Add the flour and baking powder, stirring rapidly until a soft ball is formed and dough pulls away from the sides of the pan.

With an electric mixer, beat in the eggs one at a time and then add the banana.

Allow to cool for a few minutes and pipe into 2 - 4 inch tubes with a pastry bag filled with a star tip.

Fry in 350°F oil until golden brown.

Combine the cinnamon and sugar or if you would like more of a pronounced banana flavour use plain granulated sugar.

While the churros are still warm, dust with cinnamon sugar and enjoy with your favourite sweet dip.