

Disney Churros

Make authentic Disney churros at home with this easy recipe! Crispy outside, soft inside, rolled in cinnamon sugar.
Perfect copycat recipe.

15 min

PREP

25 min

COOK

40 min

TOTAL

8

SERVINGS

Medium

DIFFICULTY

Ingredients

- 1 cup water
- 8 tbsp butter
- 1 tsp salt
- 3 tsp cinnamon
- 1 cup flour
- 3 egg
- 1 cup sunflower oil
- 1 cup granulated sugar

Instructions

1 Prepare the Choux Dough

Combine 1 cup water, 8 tablespoons butter, 1 teaspoon salt, and 1/4 teaspoon cinnamon in a medium saucepan over medium heat. Bring to a rolling boil, stirring occasionally until the butter melts completely.

2 Reduce heat to low and add 1 cup all-purpose flour all at once. Stir vigorously with a wooden spoon until the mixture forms a smooth ball and pulls away from the sides of the pan, about 1-2 minutes.

3 Remove from heat and let the dough cool for 5 minutes, stirring occasionally to release steam and prevent the eggs from scrambling when added.

4 Beat in 3 eggs one at a time, stirring vigorously after each addition until the dough is smooth and glossy. The finished dough should hold its shape when piped but still flow easily.

5 Heat Oil and Prepare Coating

Heat oil in a heavy-bottomed saucepan or deep skillet to 375°F (190°C), maintaining temperature with a thermometer. Mix 1 cup sugar with remaining 3/4 teaspoon cinnamon in a shallow dish and set aside.

6 Pipe and Fry the Churros

Transfer dough to a piping bag fitted with a large star tip. Pipe 4-inch strips directly over the hot oil, using kitchen scissors to cut the dough as it falls into the oil.

7 Fry 3-4 churros at a time for 2-3 minutes per side, turning once with tongs, until golden brown and crispy all over. The churros should float and bubble actively.

8 Remove churros with a slotted spoon and drain on paper towels for 30 seconds to remove excess oil.

9 Coat and Serve

While churros are still hot, roll them in the cinnamon sugar mixture until completely coated on all sides. Serve immediately while warm and crispy.

Tips

Use a large star piping tip to create the iconic ridged texture that makes Disney churros special. The ridges help hold the cinnamon sugar coating and create the authentic appearance.

Maintain oil temperature at exactly 360°F using a candy or deep-fry thermometer. This ensures the churros cook evenly with a crispy exterior and fluffy interior.

Let the hot dough cool for 5-7 minutes before adding eggs to prevent them from scrambling. You can speed this process by beating with an electric mixer or using cold eggs.

Drain fried churros on paper towels for only 10-15 seconds before coating in cinnamon sugar. They should be just dry enough for the sugar to stick without clumping.

Fry only 4-5 churros at a time to avoid overcrowding the pan, which can lower oil temperature and result in greasy, unevenly cooked churros.

Cut churros to about 4-6 inches long for the most authentic Disney experience, though smaller bite-sized pieces work well for parties and sharing.

If you don't have a piping bag, use a plastic bag with one corner cut off, though the results will be more cylindrical than the traditional ridged shape.

Mix the cinnamon sugar coating while the churros are frying so it's ready for immediate coating while the churros are still hot.