

Disney Churros Tatlısı?

Learn to make authentic Disney-style churros at home with this easy recipe. Crispy outside, tender inside, coated in cinnamon sugar perfection.

15

HAZIRLIK DK

25

PIRME DK

40

TOPLAM DK

8

PORSIYON

Medium

ZORLUK

Disney Churros Tatlısı?

Malzemeler

- 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

Yapılışı

- 1 Make the choux pastry**

Combine 1 cup water, 8 tablespoons butter, 1 teaspoon salt, and 3 teaspoons cinnamon in a medium saucepan. Heat over medium heat until the mixture comes to a rolling boil, about 3-4 minutes.
- 2** Remove the pan from heat immediately and add 1 cup flour all at once. Stir vigorously with a wooden spoon until the mixture forms a smooth ball that pulls away from the sides of the pan, about 1-2 minutes.
- 3** Let the dough cool for 5-7 minutes until it's warm but not hot to the touch. Beat in the 3 eggs one at a time, making sure each egg is completely incorporated before adding the next, until the dough is smooth and glossy.
- 4 Prepare for frying**

Heat oil in a large heavy pot or deep fryer to 375°F (190°C). Transfer the dough to a piping bag fitted with a large star tip.
- 5** Mix 1 cup sugar with the remaining cinnamon in a shallow dish and set aside for coating.
- 6 Fry the churros**

Pipe 4-6 inch lengths of dough directly over the hot oil, cutting each churro with kitchen shears as it falls into the oil. Fry 4-5 churros at a time for 2-3 minutes per side until deep golden brown and crispy.
- 7** Remove churros with a slotted spoon and drain on paper towels for 10-15 seconds to remove excess oil.
- 8 Finish and serve**

Roll the warm churros in the cinnamon sugar mixture until completely coated on all sides. Serve immediately while warm and crispy.

?puçlar?

Use a large star tip (at least 1/2 inch wide) to create the iconic Disney churro ridges that hold the cinnamon sugar coating perfectly.

Allow the choux pastry to cool for 5-7 minutes before adding eggs to prevent them from scrambling in the hot mixture.

Maintain oil temperature at exactly 375°F (190°C) using a candy thermometer for consistently crispy results every time.

Pipe churros directly over the hot oil and cut with kitchen shears for clean edges and easy transfer to the fryer.

Fry only 4-5 churros at once to prevent overcrowding and maintain proper oil temperature throughout cooking.

Drain fried churros on paper towels for 10-15 seconds before rolling in cinnamon sugar while they're still warm for maximum coating adhesion.

Cut churros into 4-6 inch lengths for the most authentic Disney park experience and easier handling while eating.

Store leftover cinnamon sugar mixture in an airtight container to use for future batches or other desserts.