



Cornbread Churros

Make a Spanish classic, churros, using Gold Medal™ Corn Muffin Mix and customize with your blend of spices or dipping sauces.

Servings: 48 servings (1 serving = 3 churros)

Ingredients:

INGREDIENT	WEIGHT	MEASURE
Water, cool approx. 72°F	4 lb 8.00 oz	9 cups
Butter, unsalted	1 lb	2 cups
Gold Medal™ Corn Muffin Mix (11442)	2 lb 8.00 oz	1/2 box
Gold Medal™ All-Purpose Flour (12610)	1 lb 4.00 oz	4 1/2 cups
Kosher salt		1 Tbsp
Eggs, large	2 lb	16 each

Nutrition Information:

Serving Size: 3 churros
Calories : 280 / Calories from Fat : 150 /

% Daily Value:

Total Fat : 17g 26% /
Saturated Fat : 7g 33% / Trans Fat : 0g /
Cholesterol : 100mg 33% / Sodium : 380mg 16% /
Total Carbohydrate : 26g 9% /
Dietary Fiber : 1g 4% / Sugars : 7g /
Protein : 4g /
Vitamin A : 6% 6% / Vitamin C : 0% 0% /
Calcium : 2% 2% / Iron : 8% 8% /

Exchanges: 1 Starch/ 0 Fruit/ 1/2 Other Carbohydrate/ 0 Skim Milk/ 0 Low-Fat Milk/ 0 Milk/ 0 Vegetable/ 0 Very Lean Meat/ 0 Lean Meat/ 0 High-Fat Meat/ 3 1/2 Fat/

Carbohydrate Choice: 2

*Percent Daily Values are based on a 2,000 calorie diet.
Nutrition values are calculated using the weights of ingredients.

Instructions:

BATTER

1. Heat water and butter in a large saucepan to a rolling boil; add muffin mix, flour and salt and stir to combine.
2. Stir vigorously about 1 minute over medium heat or until mixture forms a ball; remove from heat.
3. Cool slightly, about 5 minutes; transfer to bowl of mixer fitted with paddle attachment.
4. Add eggs, 3-4 at a time, mixing and scraping bowl after each addition.

FINISHING

1. Place batter in piping bag fitted with large star tip; pipe 6-inch strips onto greased parchment-lined sheet pan.
2. Freeze approx. 30 minutes, or until firm; preheat fryer to 350°F.
3. Place partially frozen churros into fryer in batches; submerge approx. 3-4 minutes until cooked through and serve immediately.

TIPS

1. Tip: Churros can be frozen and thawed partially prior to frying for advanced prep. Toss with chili seasoning blend for an extra kick, if desired. 1 Tbsp each of: chili powder and salt; 1 tsp each of: garlic powder, cumin, cayenne, onion powder and granulated sugar.