



CINCO DE MAYO CHURRO BITES
Virtual Class on May 5, 2021 @ 4pm

IMPORTANT NOTE:

Please make sure to have all your ingredients and tools on the counter before the start of class. We will measure the ingredients and bake together live on zoom. Adult supervision in your home kitchen is required for all class.

SHOPPING LIST

2 cups flour
1 ½ cups sugar (1 cup for batter and ½ cup for topping)
2 teaspoons baking powder
½ teaspoon salt
¼ teaspoon cinnamon for batter and (1 teaspoon cinnamon for topping)
1 egg
1 cup milk
6 tablespoons unsalted butter, melted for batter (4 tablespoons butter for topping)
2 teaspoons vanilla extract
Additional Butter, to butter the muffin pan

EQUIPMENT

Mini muffin pan (if you don't have a mini-muffin pan use a standard 12 cup muffin pan)
Oven mitts
Microwave safe liquid measuring cup or small microwave safe bowl to melt butter
Measuring Cup (1 cup and ½ cup)
Measuring spoons (1 teaspoon, 1/2 teaspoon and ¼ teaspoon)
Liquid Measuring Cup
Butter knife
Large glass mixing bowl
Whisk
(2) Spoons
Fork
Small bowl (to crack egg in)
Microwave safe bowl for melted butter topping
Small bowl for cinnamon-sugar mixture



CHURRO BITES

We take the classic Mexican treat – churros and give it a kid-friendly twist by baking it in a mini-muffin pan. If you don't have a mini-muffin pan you may use a standard 12 cup muffin pan for churro cupcakes. Both are sure to make any day a fiesta!

Ingredients

2 cups flour
1 cup sugar
2 teaspoons baking powder
½ teaspoon salt
¼ teaspoon cinnamon
1 egg, whisked
1 cup milk
6 tablespoons unsalted butter, melted
2 teaspoons vanilla extract
Butter, to butter the muffin pan

Churro Topping

½ cup sugar
1 teaspoon cinnamon
4 tablespoons butter, melted

Directions

Preheat oven to 350°F. Butter the cups of a mini muffin pan or a standard size muffin pan, Set aside.

In a large bowl, whisk until combined the flour, sugar, baking powder, salt and cinnamon. Add to bowl egg, milk, melted butter and vanilla extract. Stir until incorporated.

Pour the batter into the muffin cups, until 2/3 full. Bake the mini muffins for 15 minutes (regular size muffins for 20 minutes) or until a wooden toothpick inserted into the middle of the muffin comes out clean. Cool muffins slightly in pan for 5 minutes.

Meanwhile, in a small bowl mix the sugar and cinnamon. Melt the butter in a separate bowl. Carefully, remove muffins from pan. Dip warm muffin in the melted butter and then roll in the cinnamon sugar mixture. Repeat with remaining muffins. Desserts are for sharing so be sure to give some of your delicious churro treats to family and friends!

Follow us on Instagram [@cookingcrewschool](#)
Visit our website www.cookingcrewschool.com