



Grain-Free Churros

Gluten-Free, Grain-Free, Nut-Free

Prep Time: 15 minutes

Cook Time: 45 minutes

Total Time: 1 hour

Servings: 4-6 (about 15-20 churros total)

Ingredients

Churro Dough:

- 1 cup water
- 4 Tablespoons butter
- 2 Tablespoons sugar
- $\frac{3}{4}$ cup [Otto's Naturals - Cassava Flour](#)
- $\frac{1}{8}$ teaspoon salt
- 1 egg

Cinnamon Topping

- $\frac{1}{3}$ cup sugar
- 2 teaspoons cinnamon
- Oil for frying - about 325°F*

Instructions

1. In a pot, cook water, butter, and sugar on medium heat.
2. Bring to a gentle boil. Turn off heat and add cassava flour. Mix well
3. Transfer mixture to a standing mixer and add the egg. Mix on low speed until blended.
4. Move the dough to a piping bag with a large star-shaped piping tip.
5. On the stovetop heat at least 1 1/2-inches of oil in a deep pan.*
6. Pipe the churro dough into the hot oil, using a knife or scissors to cut the churro length.
7. Cook for 1-2 minutes, turning churro with tongs as needed.
8. Add cinnamon sugar mixture to a bowl and mix. Use this to coat churros as they come out of the oil.

These are best eaten while fresh!