

Crescent Roll Churros

Kitchen #_____

2 tablespoons sugar

1 teaspoon ground cinnamon

1 can (8 oz) refrigerated crescent rolls

2 tablespoons butter or margarine, melted



Heat oven to 375°F. In a small bowl, mix sugar and cinnamon; set aside. Unroll dough; separate into 4 rectangles. Press each to a 6x4-inch rectangle, pressing perforations to seal.



Brush tops of 2 rectangles with melted butter; sprinkle with about half of the sugar mixture. Top each with the remaining rectangle; press edges lightly. Brush tops with melted butter.



With a sharp knife or pizza cutter, cut each rectangle stack lengthwise into 6 strips. Twist each strip 3 times; place on an ungreased cookie sheet.



Bake for 9 to 11 minutes or until golden brown and crisp. Brush tops with any remaining melted butter; sprinkle with remaining sugar mixture.



Traditional Mexican churros are strips of dough that are deep fried and rolled in cinnamon and sugar. We simplify them by baking crescent dough strips and sprinkling them with cinnamon-sugar--a quick way to a crispy, sugary treat!

Student Name	Prep & Measure Tasks	Clean-Up Tasks

Pre-Lab Questions

1. What temperature does the oven get preheated to?

2. Do you have to grease the pan? If so, with what?

3. What do you have to do to the crescent rolls prior to adding cinnamon and sugar?

4. What do you have to do to the butter before using it? How will you do this?

5. What tool will you use to spread the butter?

6. Which do you do first: Sprinkle the crescent rolls with cinnamon and sugar or brush the crescent rolls with butter? (Highlight the correct answer.)

7. How do you stack the crescent rolls?

8. Why do you stack the crescent rolls?

9. How do you make the strips?

10. How many strips can you get from each stack of crescent rolls?

11. What do you have to do to the strips before you bake them?

12. How long do the churros need to bake and what characteristics in appearance are you looking for?

13. TRUE or FALSE: Serve churros immediately after removing them from the oven. If false, please explain why.

14. How do these churros differ from the traditional churros of Mexico?