



Churro Cookies

Makes 25 to 30, depending on size

Ingredients

Cookies:

1 cup unsalted butter, room temperature
1-1/2 cups granulated sugar
2 eggs, room temperature
1 teaspoon vanilla extract
2-1/2 cups all-purpose flour
2 teaspoons cornstarch
1 teaspoon baking soda
2 teaspoons cream of tartar
1 teaspoon sea salt
1 teaspoon ground cinnamon

Cinnamon Sugar:

1/2 cup granulated sugar
1-1/2 teaspoons ground cinnamon

Frosting:

1 cup unsalted butter, room temperature
7 cups confectioners' sugar
1-1/2 teaspoons ground cinnamon
2 teaspoons vanilla extract
1/4 teaspoon sea salt
4 to 5 tablespoons milk or cream

Topping:

1/3 cup granulated sugar
1 teaspoon ground cinnamon

Instructions

Cookies:

In the bowl of a stand mixer, beat the butter and sugar together on medium speed until light and fluffy, about 3 minutes.

Beat in the eggs and the vanilla.

In a medium-sized bowl, whisk together the flour, cornstarch, baking soda, cream of tartar, and salt.

Slowly add the flour mixture to the butter and sugar mixture. Stir just until combined and no white streaks remain.

Cover the bowl with plastic wrap and refrigerate at least 60 minutes or overnight.

While the dough chills, combine the sugar and cinnamon together in a small bowl.

Preheat oven to 350 degrees (F) and line two baking sheets with parchment paper.

Remove dough from the refrigerator. If it is too stiff, allow to sit at room temperature 20 to 30 minutes. Scoop the chilled dough into a golf-ball sized piece, roll in the cinnamon and sugar mixture, and place on a prepared cookie sheet. Repeat with the remaining dough, leaving at least 2 inches between the dough balls.

Bake 11 to 13 minutes, until the edges begin to turn barely golden. The center of the cookies should remain soft. Rotate the baking sheet half way through the baking period.

Remove from oven and cool the cookies for 5 minutes on the baking sheet, then transfer to a wire rack to cool completely before frosting.

Topping:

Mix the granulated sugar and cinnamon together in a small bowl. Set aside until you frost the cookies.

Frosting:

Beat the room-temperature butter until creamy. Add in the cinnamon, vanilla extract, and salt, mixing to combine. Stir in half the confectioners' sugar and 2 tablespoons milk or cream, and beat until combined. Add remaining confectioners' sugar and 2 tablespoons milk. Beat until light and fluffy, about 3 to 4 minutes.

If frosting is too stiff, add additional milk, 1/2 teaspoon at a time, until desired consistency is reached. You want it soft enough to easily pipe, but firm enough to hold the star shape.

Place the frosting in a disposable piping bag fitted with an open medium-size star tip. Pipe the frosting onto the completely cooled cookies, starting in the center and spiraling to the edges.

Before the frosting sets, dust the cinnamon and sugar mixture over the tops of the frosted cookies.