

Churros

A { $\frac{1}{2}$ c. powdered sugar
1 c. water
 $\frac{1}{4}$ tsp. salt
1 tsp. sugar
 $\frac{1}{2}$ c. butter or margarine

powdered sugar
or
cinnamon and
sugar
or
sugar

1 c flour

$\frac{1}{4}$ eggs

$\frac{1}{2}$ tsp. lemon extract

oil for frying

- 1- Combine group A ingredients in saucepan and bring to a full boil. This is an important step - it must be a full boil.
- 2- Remove from heat and beat, add flour and continue beating with electric mixer. Add eggs one at a time, then lemon extract. Beat until glossy and smooth.
- 3- Heat oil in fry pan to 400° . Put batter in pastry or cookie press with star shape opening ($\frac{1}{2}$ "). Fry for 5 min or until light brown. Strips should be 6" long.
- 4- Drain and sprinkle with desired sugars.