

directions:

1. melt the butter, water, sugar and salt in a saucepan and bring to a boil.
2. add in flour and mix until it forms a dough and comes away from the sides of the pan
3. let it cool slightly and add in the eggs slowly mixing well in between
4. transfer to a piping bag with a star nozzle
5. heat oil in a deep pan / deep fat fryer and when hot, pipe a strip of dough into the oil and fry until brown all over
6. drain on a paper towel and roll in a mixture of sugar and cinnamon
7. for the chocolate, mix the corn starch in a half the milk and add the chocolate into the other half and heat on a stove until melted
8. add in the corn starch and mix well
9. add in sugar and cook until the mixture has thickened
10. pour into a cup and dip your churros into it!