

Vegan Churro Bites With Peppermint Sauce

Ingredients:

- 2 c water
- 1/4 c oil of choice, plus extra for frying
- 4 tbl white sugar
- 2 1/4 c flour
- 1/2 tsp almond extract
- 1 tbl cinnamon powder
- 1/2 c brown sugar
- 1/2 c vegan chocolate chips
- 2 tbl coconut oil
- 2 tsp crushed peppermint plus extra for garnish

Directions:

- In another pot over medium heat, combine water, 1/4 c oil of choice, and 3 tbl sugar and bring to a boil.
- Once the mixture is boiling, turn off the heat and whisk in 1/4 c flour. Then transfer to a medium bowl and fold in the remaining flour and almond extract.
- Transfer to a piping bag and set aside.
- In a small bowl, combine cinnamon, brown sugar, and 1 tbl white sugar for coating.
- Once the hot oil is ready, begin piping your dough into it, using clean kitchen shears to cut them into one-inch pieces as they are piped out. (Do this close to the oil. You don't want it to splash and burn you.)
- Churros will float to the top of the oil and turn golden brown when they are done frying. This takes about 3-5 minutes.
- When bites are done, remove them from the oil and BRIEFLY set them on a paper towel to soak up excess oil. Then move to the cinnamon-sugar bowl and coat well. Now they are ready to serve.



- To make the peppermint chocolate sauce, combine chocolate chips, coconut oil, and crushed peppermint in a bowl and microwave, stirring periodically. Garnish with more crushed peppermint for serving.