

PREP: 30
COOK: 14
SERVES: 36

Baked Gingerbread Churros

Baked Gingerbread Churros bring all the cozy holiday vibes in one bite! Lightly golden and infused with seasonal spices, they're coated in a fragrant gingerbread sugar for a sweet, warming finish.

Ingredients

BAKED CHURROS

1 tsp Queen Organic Vanilla Extract
1 cup (250ml) water
120g unsalted butter
2 tbsp (40g) brown sugar
1/4 tsp salt
1 cup (150g) plain flour
4 large eggs, at room temperature
Oil spray (Neutral)

Method

STEP 1

Preheat oven to 180°C (fan-forced). Line two baking trays with baking paper. Set aside.

STEP 2

In a medium saucepan, combine water, butter, brown sugar and salt. Place over medium high heat until butter is melted and mixture starts to simmer. Add the flour and using a wooden spoon, mix until no lumps remain. Reduce heat to low and cook mixture for 1 minute. Remove from heat and allow to cool for 10 minutes.

STEP 3

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Ingredients

GINGERBREAD SPICE SUGAR

100g caster sugar

1 1/2 tsp cinnamon

1 1/2 tsp ground ginger

1/2 tsp ground cloves

Method

Add one egg at a time to your dough mixture, mixing well in between. Transfer your dough to a piping bag fitted with a small star tip (generic tip).

STEP 4

Pipe dough into candy cane shapes on one tray 5cm apart and Christmas tree shapes on the other tray 5cm apart. Spray with oil spray, then bake for 14-16 mins until golden brown (the trees will need a few minutes longer to bake than the candy canes). Then turn the oven off and keep them in there for a further 10 minutes.

STEP 5

While the churros are cooling combine the gingerbread spice sugar ingredients together and mix well. Take the churros straight from the oven while warm, spay again with oil spray, then toss them in the gingerbread spice sugar until well covered. Serve.

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