



PREP: 20  
minutes  
COOK: 30  
minutes  
SERVES: 6

## Easter Ice Cream Sundae Churro Bowls

Full of our favourite Easter flavours: churro, chocolate and vanilla (of course!). These sundae bowls will feed that inner churro craving in you.

### Ingredients

#### Cinnamon Sugar

½ cup (110g) caster sugar  
¼ tsp salt  
1 tsp ground cinnamon

#### Baked Churro Bowls

1 tsp Queen Organic Vanilla Extract  
1 cup (250ml) water  
120g unsalted butter  
2 tbsp (40g) brown sugar (or white sugar)  
¼ tsp salt  
1 cup (150g) plain flour

### Method - Cinnamon Sugar

#### STEP 1

Mix together all ingredients in a bowl. Set aside

### Method - Baked Churro Bowls

#### STEP 1

Preheat oven to 180°C (fan-forced). Grease the underside of a 12hole/muffin cupcake with oil spray. 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 the mixture for 1 minute. Remove from the heat and allow to cool for 10 minutes.

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## Ingredients

4 large eggs, at room temperature  
Oil Spray (Neutral)

### To serve

Vanilla bean ice cream  
Chocolate sauce  
Easter chocolates

## Method - Baked Churro Bowls

### STEP 3

Add one egg at a time to your dough mixture, mixing well in between. Transfer your dough to a piping bag fitted with a star tip. Starting from the bottom, pipe the dough around every second cup to form bowls (leave one empty cup between each bowl to allow the churro pastry to expand). Lightly press each layer together to close up any gaps.

### STEP 4

Spray each bowl lightly with cooking oil spray to allow them to go super crispy in the oven.

### STEP 5

Bake for 18-20 minutes or until golden brown. Then turn off the oven and keep them in there for a further 10 minutes. Take the churro bowls straight from the oven, spray with a little more oil, then toss them in the cinnamon mixture until well covered.

## Method - To serve

### STEP 1

Fill bowl with a scoop or two of ice cream, Easter chocolates and a drizzle of chocolate sauce. Serve immediately.

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