

AUTHENTIC CHURROS (MEXICAN DONUTS)



Visit any theme park, weekend open-air market, or sporting event, and you will be sure to find Churros. They have taken the specialty market by storm and have almost replaced the pretzel at many of these markets. Would you like to produce an authentic Mexican Churro without the mess and extensive labor of preparing the batter from scratch? This very simple procedure does not require any additional expensive equipment. So, try this formula, and reap the extra sales and profit for yourself!

EXTRA SALES AND PROFITS FOR YOU!

Have a mini-fiesta right there in your shop. Decorate your shop in a Mexican theme with flags, colorful streamers, and possibly a couple of Piñatas. Churros are easy to sample, so offer a sample to every customer. Visit some of the Hispanic businesses in your area and give them samples to try. *They will be back for more.*

BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

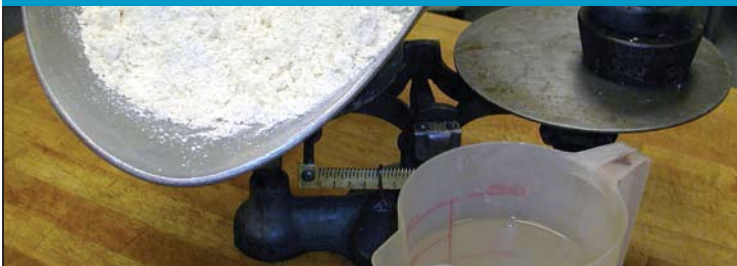
- Richblend Cake Donut Mix
- 100% French Cruller Mix



Recipe

100% French Cruller Mix	2 lbs.	
Richblend Cake Donut Mix		8 ozs.
Water (hot)	4 lbs.	

1. SCALE & MIX



Scale all ingredients, and place them in a mixing bowl. Add the liquid in three portions until it is completely incorporated; then mix for 4 minutes in medium speed (medium speed is 3rd speed on a 4-speed machine).

2. BAG OUT



Using a heavy pastry bag and a large French tip, bag 10 inch strips onto a well-greased paper liner that has been placed on a frying screen.

3. FRY



Place them in the fryer immediately, and remove the paper liner as the churros float free. Fry them at 340F for 3-1/2 minutes turning them frequently.

4. COAT WITH SUGAR



Let them drain for 2 minutes; then roll them in granulated or cinnamon sugar. Unsugared churros also freeze and microwave well, so you can make them ahead and have them on hand for afternoon sales or whenever you need them.

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