

# Churros with Peanut Butter Caramel Sauce

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The video shows the quality of Goody Professional canola oil in frying pastry. Its burning point is high, it does not have a fishy smell and it gives an amazing golden colour and a crispy texture. It also gives an idea of how to make a delicious creamy peanut caramel sauce that goes well with many dessert items.



 Serving 4

## Ingredients

Butter	100 g
salt	0.1 g
All purpose flour	150 g
Eggs, lightly beaten	3
Goody Canola Oil for frying	
Cinnamon powder	50 g
Caster sugar	50 g
Packed brown sugar	210 g
Light corn syrup	175 g
Butter	55 g
Salt	0.1 g
Peanut butter	240 g
Evaporated milk	122.5 g
Salted peanuts, optional	
Hershey Chocolate chips	100 g
Fresh strawberry	100 g

## Instructions

- Put 250 ml water, butter, salt in a heavy based sauce pan over medium high heat and bring to a boil. Pour in flour and beat with a wooden spoon until flour is completely mixed and dough forms a ball.
- Cool down, then add the beaten eggs, a little at a time. Beat well until combined.
- Spoon mix into a churro piping bag with large fluted nozzle.
- Heat Goody canola oil (4-5 cm deep) until very hot (180 c degrees)
- Reduce heat then pipe 10 cm strips directly into the oil. Deep fry for a min, turn once until golden.
- Remove and drain on paper towel and dust with sugar and cinnamon while still warm
- Serve with warm Peanut sauce.