

DOUBLETREE COOKIE

COOKIE CHURROS



SERVINGS

10



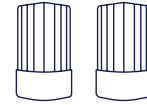
METHOD

FRY



TIME

2 HOURS



DIFFICULTY

MEDIUM

When creating this DoubleTree Cookie-inspired recipe, Pastry Chef Jose Antonio Acosta Rico had Mexican history in mind, as many Mexican families have enjoyed eating churros with “chocolate caliente” since the 16th century.

INGREDIENTS

WATER	4c + 3 Tbsp
FLOUR	4c
SALT	1 Tbsp
SUGAR	1 Tbsp
VANILLA	2 Tbsp
DOUBLETREE COOKIE (BROKEN INTO 3 PIECES)	1
CINNAMON	1 Tbsp + 1 Tsp
OIL	4¼c

PROCESS

Boil the water with sugar, salt and vanilla. Once boiling, add the flour. Turn down the heat until the mixture thickens. Add the DoubleTree Cookie pieces until the mixture becomes dough-like. Turn off the heat and wait until the mixture fully cools.

Once the dough cools, put it through a piping bag to form the churro shape.

In a separate pan, bring the oil to a boil. Add the dough pieces and cook until brown.

Once removed from the oil, roll the churros in cinnamon and serve.



DoubleTree by Hilton Hotel México City Santa Fe
Recipe Creator: Jose Antonio Acosta Rico, Pastry Chef