**Churros con chocolate**

CHURROS

8 cups vegetable or olive oil

1 cup water

½ cup margarine or butter

¼ tsp. salt

1 cup all-purpose flour

3 eggs

¼ cup sugar

¼ tsp. ground cinnamon, optional

HOT CHOCOLATE

4 oz. dark chocolate

2 cups milk

1 Tbsp. cornstarch

4 Tbsp. sugar

Directions

1. For the churro dough, heat the oil in a deep frying pan to 360° F.
2. Heat the water, margarine and salt to a rolling boil in a 3-quart saucepan.
3. Add the flour and stir vigorously over low heat until mixture forms a ball, approximately 1 minute, and remove from heat.
4. Add eggs, one at a time, stirring continuously.
5. Spoon the mixture into a piping bag with a star tip. Squeeze 4” strips of dough into the hot oil.
6. Fry 3-4 strips at a time until golden brown, turning once (about 2 minutes on each side). Drain on paper towels.
7. In a bowl, mix the sugar and cinnamon. Roll the churros in the sugar mixture. Set aside until ready to serve.
8. To prepare the hot chocolate for dipping, place the chocolate and half the milk in a saucepan over very low heat and cook, stirring continuously, until the chocolate has melted.
9. Dissolve the cornstarch in the remaining milk and whisk into the chocolate with the sugar.
10. Continue to cook on low heat, whisking constantly until the chocolate thickens, approximately 5 minutes. Remove from heat and whisk until smooth.
11. Pour chocolate into cups and serve with churros.