

Churros de Coco Frito

Prep time: 30 min. Cook time: 25-30 min.

2 c. coconut flour
3/4 c. coconut palm sugar
1 1/4 c. So Delicious Original Coconut Milk
2 tbs. vanilla
1 tsp. cinnamon
4-5 c. coconut oil

pudding

1 1/2 c. So Delicious Original Coconut Milk
1 1/4 c. softened dates
1/2 c. cocoa powder
1 tbs. vanilla
1/4 tsp. sea salt

1. Combine all Churro ingredients **except** coconut oil in a mixing bowl until smooth, place in refrigerator and allow to sit until needed
2. Place all pudding ingredients in a blender, blend until smooth stopping to stir if the blender become stuck
3. Pour the pudding into a dish and place in the refrigerator until needed
4. Prepare your large saucepan or deep fryer, scoop and measure coconut oil in and then begin to heat
5. In a deep fryer heat oil to 170F, in a saucepan on the stove heat oil on medium heat for five minutes or so and then test by pouring about a teaspoon of batter into the oil, if the batter begins to sizzle cook and float to the surface within seconds the oil is hot enough - of the batter sticks to the bottom and loses shape your oil still needs to heat for a few more minutes
6. When using hot oil use all necessary precautions - fry in a very deep saucepan or fryer, wear long sleeves and dispense batter using a dispenser or ladle, do not put your hands, face or any other body part near the oil
7. Once the oil is heated begin gently dispensing batter about a teaspoon at a time into the oil a few inches apart, try not to fry more than 5 Churros at a time so as not to cool your oil
8. Cook on the first side for 60 seconds and then using a long handled spoon gently turn the Churro over and fry it on the other side for 30-45 seconds
9. Remove from the oil and place on a plate prepared with paper towel to absorb excess oil - allow to cool for 2-3 minutes and then serve warm with the chocolate pudding
10. Enjoy!!

Enjoy, and happy eating!

Shandi