

Churro Donut Bites

With Cream Cheese Dipping Sauce

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Makes about 50 donut bites

If a churro and a donut had a baby- this would be it! They are dairy and egg free! Even better- these are so easy to prepare. Everything is mixed right in a bag. Less mess, but amazing results! A must try this Chanukah. These make a lot which is great for gifting too!

Ingredients:

- 3 cups all purpose flour
- 1 tablespoon sugar
- 1 tablespoon dry yeast
- pinch of salt
- 3 tablespoons cornstarch
- 2 cups lukewarm water
- cinnamon sugar, for coating recipe below**

Warning:
these are addictive! 

Instructions:

Place all ingredients into a ziplock bag, seal it, and shake well until fully combined. Open the bag briefly to press out any air, then seal again.

Lay the bag flat on a towel on the counter and let rise for 30-40 minutes.

To fry, cut a small corner off the bag and gently squeeze the batter into the hot oil, using a knife, spoon, or your fingers to help drop small pieces of the dough in.

Fry until golden and crispy on all sides. Remove and roll immediately in cinnamon sugar.

Serve as is, or even better, with the cream cheese dip.

Cinnamon Sugar Mixture

- 1/2 cup sugar
- 2 tablespoon cinnamon

Mix in a bowl and use for coating the donut bites.

Cream Cheese Dipping Sauce

- 1 cup cream cheese
- 3 tablespoon powdered sugar
- 1 tablespoon vanilla pudding mix
- 1 tsp vanilla extract
- milk, to thin if needed

Instructions:

Whisk the cream cheese, powdered sugar, pudding mix, and vanilla extract in a small bowl. If you'd like it thinner slowly whisk in milk a tablespoon at a time until the desired consistency is reached.

Note: Since the donuts are coated in sugar already the dip isn't overly sweet. Add a bit more powdered sugar for a sweeter dip.

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