**Spanish Churros**

1 tbsp. brown sugar, packed

¼ tsp. salt

2 ½ tbsp. butter

½ cup flour

1 egg

½ tsp. vanilla extract

2 tbsp. sugar

½ tsp. cinnamon

Preheat oven to 425\*.

Line baking sheet with parchment paper and set aside.

In a small saucepan, stir together ½ cup water, brown sugar, and salt.

Add butter and place over medium high heat. Heat until butter is melted and mixture starts to boil.

Remove from heat and add flour, stirring with a wooden spoon. Mixture will clump and pull away from the sides of the pan. Mix and mash with the spoon until no streaks of flour can be seen.

In a small bowl, combine egg and vanilla. Scramble mixture with a fork and add to dough ball in the saucepan. Stir and mash, breaking up the dough until loosened. Stir well until egg is incorporated and mixture has the appearance of smooth mashed potatoes.

Transfer dough to piping bag and pipe dough into long, thin lengths on the on the parchment covered baking sheet. Leave about 2” between the churros.

Bake for 10-12 minutes until slightly puffed. Turn oven broiler on and watch carefully as churros toast and turn a golden brown. Remove from oven and let cool slightly. Roll in cinnamon and sugar mixture.