



Philly Steak Cheese Fries

## Introduction

Cinnamon Sugar Churro Cookies are a delightful twist on the classic churro, combining the rich flavors of brown sugar and cinnamon with the comforting texture of cookies. These treats are stuffed with gooey chocolate and rolled in a sweet cinnamon-sugar mixture, making them the perfect dessert or snack for any occasion. With their soft, chewy center and crispy edges, they will undoubtedly become a favorite in your household.

## Ingredients

- 1 cup unsalted butter, softened
- 1 cup granulated sugar
- 1/2 cup brown sugar, packed
- 2 large eggs
- 1 teaspoon vanilla extract
- 2 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 2 teaspoons ground cinnamon
- 1/4 cup sugar (for rolling)
- 1/2 teaspoon ground cinnamon (for rolling)
- 1 cup chocolate chips or chocolate chunks (for stuffing)

## Prep Time

20 minutes

## **Cook Time, Total Time, Yield**

Cook Time: 12 minutes

Total Time: 32 minutes

Yield: 24 cookies

Enjoy making these delicious Cinnamon Sugar Churro Cookies, perfect for sharing or savoring all on your own!



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## **Detailed Directions and Instructions**

**Click next page below**