



Cinnamon Sugar Churro Cookies



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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

Step 1: Preheat Oven

Preheat your oven to 350°F (175°C) and line a baking sheet with parchment paper.

Step 2: Cream Butter and Sugars

In a large bowl, cream together the softened unsalted butter, granulated sugar, and packed brown sugar until the mixture is light and fluffy.

Step 3: Add Eggs and Vanilla

Add the large eggs one at a time, beating well after each addition. Stir in the vanilla extract until fully combined.

Step 4: Mix Dry Ingredients

In a separate bowl, whisk together the all-purpose flour, baking soda, salt, and 2 teaspoons of ground cinnamon until evenly mixed.

See also [Broccoli Cheddar Soup](#)

Step 5: Combine Wet and Dry Ingredients

Gradually add the dry ingredients to the wet ingredients, mixing until just combined. Avoid overmixing.

Step 6: Prepare Cinnamon Sugar Coating

In a small bowl, mix together the 1/4 cup sugar and 1/2 teaspoon ground cinnamon for rolling the cookies.

Step 7: Stuff the Dough

Take a tablespoon of dough, flatten it slightly, place a few chocolate chips or a chocolate chunk in the center, and then fold the dough around the chocolate to seal it inside.

Step 8: Roll in Cinnamon Sugar

Roll the stuffed dough balls in the cinnamon-sugar mixture until fully coated, then place them on the prepared baking sheet.

Step 9: Bake Cookies

Bake the cookies for 10-12 minutes, or until the edges are lightly golden.

Step 10: Cool Cookies

Allow the cookies to cool on the baking sheet for a few minutes before transferring them to a wire rack to cool completely.

Notes

Prep and Cook Time

Prep Time: 20 minutes | Cooking Time: 12 minutes | Total Time: 32 minutes

Serving Size

This recipe makes approximately 24 cookies.

Nutritional Information

Each cookie contains approximately 180 kcal.



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Cook techniques

Creaming Butter and Sugars

Cream the softened unsalted butter with granulated and brown sugar until the mixture is light and fluffy. This process incorporates air, giving your cookies a lighter texture.

Incorporating Eggs

Add the eggs one at a time, ensuring each is fully incorporated into the mixture before adding the next. This helps to achieve a uniform batter.

Mixing Dry Ingredients

In a separate bowl, whisk together the flour, baking soda, salt, and cinnamon to ensure even distribution of the leavening agent and spices throughout the dough.

See also [Baked Chocolate Cheesecake](#)

Combining Wet and Dry Ingredients

Gradually add the dry mixture to the wet ingredients, mixing until just combined. Avoid overmixing to maintain a tender cookie.

Stuffing Cookies

Flatten a tablespoon of dough, place chocolate chips or chunks in the center, and fold the dough around the chocolate to ensure it is fully encased.

Rolling in Cinnamon Sugar

Prepare a mixture of sugar and cinnamon for rolling the stuffed dough balls to create a sweet and flavorful crust.

Baking Cookies

Bake in a preheated oven at 350°F until the edges are lightly golden. Ensure to allow the cookies to cool properly on the baking sheet before transferring them to a wire rack.

FAQ

Can I use margarine instead of butter in this recipe?

Yes, margarine can be used as a substitute for unsalted butter, but it may slightly alter the texture and flavor of the cookies.

What can I use instead of chocolate chips?

You can use chopped nuts, caramel, or other types of chocolate, such as white chocolate or dark chocolate, as alternatives to chocolate chips.

How can I make the cookies healthier?

You can substitute part of the all-purpose flour with whole wheat flour, use less sugar, or opt for a sugar alternative. However, these substitutions may change the texture and flavor.

How do I store leftover cookies?

Store the cookies in an airtight container at room temperature. They can also be frozen for longer preservation.

Can I make the dough ahead of time?

Yes, you can prepare the dough ahead of time. Cover it and refrigerate for up to 24 hours before baking, or freeze it for up to three months. Thaw in the refrigerator before baking.

See also [Horseradish Soup with Fermented Rye Bread](#)



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Conclusion

Cinnamon Sugar Churro Cookies are a delightful treat that combines the warm, comforting flavors of cinnamon and sugar with the indulgence of melted chocolate. Their soft and chewy texture, enhanced by the sweet, crispy cinnamon-sugar coating, makes them an irresistible snack or dessert. These cookies are perfect for sharing with family and friends or enjoying as a special indulgence any day of the week.

More recipes suggestions and combination

Chocolate Chip Cookies with Sea Salt

Elevate classic chocolate chip cookies by adding a sprinkle of flaky sea salt on top before baking to enhance the sweet and savory flavor balance.

Snickerdoodle Cheesecake Bars

Merge the flavors of snickerdoodles and cheesecake by creating a creamy layer of cheesecake on top of a snickerdoodle crust, dusted with cinnamon sugar.

Caramel Stuffed Cookies

Create a gooey surprise by stuffing cookies with soft caramel instead of chocolate, offering a delightful contrast of flavors.

Cinnamon Roll Breakfast Cookies

Combine breakfast and dessert by crafting a cookie that tastes like a cinnamon roll, complete with a creamy glaze and soft interior.

Oatmeal Raisin Cookies with Cinnamon

Add a twist to traditional oatmeal raisin cookies by incorporating ground cinnamon for an extra layer of flavor and warmth.

Peanut Butter Chocolate Swirl Cookies

Mix peanut butter cookie dough with chocolate dough and swirl them together for a rich, nutty treat that satisfies both chocolate and peanut butter lovers.



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