

# Mexican Churros with Caramel Coffee Dipping Sauce

Yield: 4 min  
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/mexican-churros-recipe>

## Ingredients:

- 1/2 cup sugar
- 2 tablespoons canela
- 2 cups water
- 2 cinnamon sticks
- 4 tablespoons butter
- 1 teaspoon vanilla
- 2 1/2 cups all-purpose flour sifted
- 3 tablespoons sugar
- 2 tablespoons brown sugar sifted
- 2 teaspoons baking powder
- 1 teaspoon salt
- 2 large eggs beaten
- oil for frying
- 1/2 cup sugar
- 1/2 cup light brown sugar
- 4 tablespoons butter
- 1/4 cup evaporated milk
- 1 tablespoon instant coffee
- 1 tablespoon whiskey we use Crown Royal
- 1 teaspoon vanilla

## Nutrition:

1. Calories: 970 calories
2. Carbohydrate: 156 grams
3. Cholesterol: 170 milligrams
4. Fat: 33 grams
5. Fiber: 4 grams

6. Protein: 13 grams
  7. SaturatedFat: 16 grams
  8. Sodium: 1090 milligrams
  9. Sugar: 91 grams
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