

## Churrsants

Prep Time 20 min   Cook Time: 20-25 min

### Ingredients:

Puff pastry sheets (thawed enough to be pliable)

Unsalted room temperature butter

Cinnamon

Sugar

Vanilla

Favorite Cocoa mix

1 12 oz. bag Dark Chocolate melting wafers

Heavy cream

Preheat oven to 400 degrees.

### Directions:

Begin by dusting your board or marble/ granite surface with flour. Next lay one sheet of puff pastry dough on board and press together the seams from where it was folded. This step is important; otherwise when you go to twist the pastry later, it will break apart. Next put about 1 T. of softened unsalted butter in a small bowl and add 1 tsp. of Vanilla. Beat together until well combined and fluffy. Using a small spatula spread a thin layer of the vanilla butter onto the puff pastry sheet. Next, in another small bowl, combine  $\frac{1}{4}$  c. white sugar, 1 T. Cinnamon, and 1 tsp. of your favorite cocoa mix. Once combined, sprinkle evenly over buttered puff pastry. Take a large knife and gently cut the puff pastry sheet in half, horizontally. Begin cutting approximately one-inch strips from lower half. Take each strip and fold in half lengthwise, and place on sil pat lined baking sheet. Continue to do this until both halves of pastry dough have been cut into one-inch strips, with each strip being folded lengthwise and placed on baking sheet. Next, take each folded over strip and gently give it two or three twists. Once all strips have been twisted, spray the tops lightly with a cooking spray, and given them all another light dusting with the cinnamon sugar mixture. Place Churrsants into a pre-heated 400-degree oven for 20 minutes. At the 20-minute mark, check to see how golden they are. They may need another 2-5 minutes; you want them to be a nice dark golden color.

Once Churrsants are done, remove from oven and immediately sprinkle with one final dusting of cinnamon sugar. Serve warm with chocolate espresso dipping sauce (recipe below).

Dark Chocolate Espresso sauce

In a double boiler over medium hi heat, add one 12 oz. bag of dark chocolate melting wafers, 1 tsp. espresso powder, ½ tsp. Cinnamon, and ½ c. heavy cream. Melt all ingredients together, stirring frequently to make sure sauce is well combined.