



Samuel Adams Churros

WGHS served these tasty treats at our **Hopping into Spring** herbal display table at Missouri Botanical Garden on March 31, 2018.

2 c milk	6 T butter	1 c all purpose flour	cinnamon sugar
½ c hops flowers	1 t salt	3 large eggs	

Scald milk and hops flowers. Steep 10-15 minutes. Strain.

Combine one cup of hops-infused milk, butter, and salt. Boil over medium heat.

Add flour, stir until mixture forms a ball and pulls away from the pan, about 30 seconds.

Remove from heat. Allow to cool 3 minutes.

Add eggs, one at a time. Stir until batter is smooth.

Put into pastry bag with large open-star pastry tip.

In hot vegetable oil, squeeze out batter, snipping off 4-inch lengths with scissors.

Fry 6 to 8 churros at a time, turning once.

Transfer to paper towel. Roll in cinnamon-sugar while still warm.