Samuel Adams Churros

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

<table>
<thead>
<tr>
<th>2 c milk</th>
<th>6 T butter</th>
<th>1 c all purpose flour</th>
<th>cinnamon sugar</th>
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<tbody>
<tr>
<td>½ c hops flowers</td>
<td>1 t salt</td>
<td>3 large eggs</td>
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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.