

Helergon Kitchen

Chewy Churro Cookies – Sweet, Soft & Easy

15 min Prep time	**12 min** Cook time	**27 min** Total time
24 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 1/4 cups all-purpose flour
- [ ] 1/2 cup unsalted butter, softened
- [ ] 3/4 cup brown sugar, packed
- [ ] 1/4 cup granulated sugar
- [ ] 1 large egg
- [ ] 1 tsp vanilla extract
- [ ] 1 tsp ground cinnamon
- [ ] 1/2 tsp baking soda
- [ ] 1/4 tsp salt
- [ ] Zest of 1 lemon

Cinnamon Sugar Coating

- [ ] 1/4 cup granulated sugar
- [ ] 2 tsp ground cinnamon

Instructions

1. Preheat the oven to 350°F (175°C) and line two baking sheets with parchment.
2. In a bowl, whisk flour, baking soda, salt, and 1 tsp cinnamon together.
3. In a separate bowl, cream butter with brown sugar and granulated sugar until light and fluffy, then beat in the egg, vanilla, and lemon zest.
4. Gradually add the dry ingredients to the butter mixture, mixing just until combined.
5. Form the dough into 1-inch balls, roll each in the cinnamon-sugar coating, and place on the prepared sheets.
6. Bake for 10-12 minutes, until edges are set and tops are lightly golden; let cool on sheet 2 minutes before transferring to a rack.

Nutrition per serving

180 kcal	2 g	26 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- Do not over-mix the dough; it can make the cookies tough.
- If you prefer a crunchier edge, bake an extra minute.
- For a festive twist, add a pinch of orange zest to the dough.