



Churro Cookies

Course: **Cookies, Cookies with frosting**

| Servings | Prep time | Cooking time | Total time |
|-------------|------------|--------------|------------|
| 12 servings | 20 minutes | 12 minutes | 32 minutes |

Ingredients

For the Cookies:

227 g (1 cup) unsalted butter (softened)

100 g (1/2 cup) brown sugar

50 g (1/4 cup) granulated sugar

2 large eggs

2 tsp vanilla extract

16 g (1 tbsp) corn starch

5 g (1 tsp) baking powder

2.5 g (1/2 tsp) baking soda

4 g (1 tsp) cinnamon

3 g (1/2 tsp) salt

340 g (2 3/4 cups) all-purpose flour

For the Cinnamon Coating:

100 g (1/2 cup) granulated sugar

4 g (1 tsp) cinnamon

For the Cinnamon Frosting:

113 g (1/2 cup) cream cheese

120 g (1/2 cup) heavy cream

12 g (1 tbsp) vanilla extract

4 g (1 tsp) cinnamon

70 g (1/3 cup) brown sugar

Directions

For the Cookies:

- 1 Preheat your oven to 175°C (350°F)** and line a baking sheet with parchment paper. Set aside.
- 2 Cream together the butter, brown sugar, and granulated sugar** in a large bowl until light and fluffy.
- 3 Add in the eggs and vanilla extract** and mix well to combine.
- 4 Add the corn starch, baking powder, baking soda, salt, and cinnamon** to the mixture and stir until well blended.
- 5 Gradually mix in the flour** until a smooth dough forms.
- 6 Scoop the dough** and roll it into balls.
- 7 Roll each dough ball in the cinnamon-sugar coating mixture** until fully covered.
- 8 Place the dough balls on the prepared baking sheet**, evenly spaced apart.
- 9 Bake for 12-14 minutes** or until the edges are golden brown and the tops are set.
Let the cookies cool on the baking sheet for a few minutes before transferring them to a wire rack to cool completely.

For the Frosting:

- 10 Using a hand mixer, beat the whipped cream and vanilla** until light and fluffy.
- 11 Add the cream cheese** and mix until smooth.
- 12 Mix in the cinnamon and brown sugar** until well combined.
- 13 Once the cookies are completely cooled, frost each one** with the cinnamon frosting.
- 14 Sprinkle with any leftover cinnamon-sugar mixture** for an extra touch of sweetness and spice.