

Plate Dream

Chewy Churro Cookies – Warm, Soft & Sweet

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

Ingredients

Cookie Dough

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

Cinnamon-Sugar Coating

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

Instructions

1. In a bowl, whisk together flour, cinnamon, baking powder, and salt; set aside.
2. In a large mixing bowl, cream butter and brown sugar until light and fluffy, about 2-3 minutes.
3. Add the egg, vanilla, and lemon zest; beat until fully incorporated.
4. Gradually add the dry ingredients, mixing on low speed until just combined; avoid over-mixing.
5. Cover the dough, chill for 15 minutes to firm up.
6. Preheat oven to 350°F (175°C) and line a baking sheet with parchment.
7. Combine granulated sugar and cinnamon for the coating; set aside.
8. Scoop tablespoon-sized portions, roll into balls, then roll each ball in the cinnamon-sugar mixture.
9. Place cookies 2 inches apart on the sheet and bake 10-12 minutes, until the edges are lightly golden.
10. Allow cookies to cool on the sheet for 2 minutes, then transfer to a wire rack to finish cooling.

Nutrition per serving

210 kcal	2 g	30 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra chewiness, add a tablespoon of honey to the dough.
- If cookies spread too much, chill the dough longer before shaping.
- A sprinkle of sea salt on top after baking adds a pleasant contrast.