When creating this DoubleTree Cookie-inspired recipe, Pastry Chef Jose Antonio Acosta Rico had Mexican history in mind, as many Mexican families have enjoyed eating churros with “chocolate caliente” since the 16th century.

**INGREDIENTS**

- WATER: 4 C + 3 TBSP
- FLOUR: 4 C
- SALT: 1 TBSP
- SUGAR: 1 TBSP
- VANILLA: 2 TBSP
- DOUBLETREE COOKIE (BROKEN INTO 3 PIECES): 1
- CINNAMON: 1 TBSP + 1 TSP
- OIL: 4 3/4 C

**PROCESS**

Boil the water with sugar, salt and vanilla. Once boiling, add the flour. Turn down the heat until the mixture thickens. Add the DoubleTree Cookie pieces until the mixture becomes dough-like. Turn off the heat and wait until the mixture fully cools.

Once the dough cools, put it through a piping bag to form the churro shape.

In a separate pan, bring the oil to a boil. Add the dough pieces and cook until brown.

Once removed from the oil, roll the churros in cinnamon and serve.