



## Churro Eggrolls with Mexican Chocolate Sauce

Prep time: Cook Time: Servings: 6

Dessert, Cream Cheese

### Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Granulated Sugar			1/2/Cup
Ground Cinnamon			3 /tsp
Sweetened Condensed Milk			1/2/Cup
Vegetable Oil			6/Cups
Pure Vanilla Extract			2 /tsp
Kosher Salt			Pinch/Each
Cream Cheese		Tempered	2 /lbs
Heavy Cream			1 /Cup
Chopped Mexican Chocolate			1 1/2/Cup
Egg Roll Wrappers			24 /Each
Ancho Chile Powder			1 /tsp
Vanilla Extract			1 /tsp

## Instructions

1. In a large bowl, beat cream cheese, sweetened condensed milk, cinnamon, and salt until smooth. Beat in vanilla until fully combined.
2. Place an egg roll wrapper on a clean surface in a diamond shape and brush top 2 edges lightly with water. Spoon about 3 tablespoons cream cheese mixture into a line in the center. Roll up bottom half, tightly fold in sides, and gently roll upward to seal. Repeat with remaining wrappers and filling.
3. In a shallow bowl, mix together sugar and cinnamon. In a large skillet over medium heat, pour enough oil to reach 1" up the side of skillet. Heat until oil starts to bubble when a drop of water is added.
4. Add egg rolls and fry until golden, a little over 1 minute per side. Transfer to bowl with cinnamon sugar and roll to coat each egg roll.
5. To make the chocolate sauce, heat the heavy cream in a medium saucepan over medium-low heat until it's just beginning to bubble.
6. In a medium bowl combine the chocolate, chile powder, vanilla, and cinnamon. Pour the hot cream over these ingredients and let stand for one minute. Once it has slightly cooled, whisk until smooth.
7. Serve with warm with Churros.

