

# PUMPKIN CHURROS WITH SPICED CARAMEL DIP

## *with 2014 Geyserville Essence*

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**Yield** 6-8 servings

**Active Time** 15 minutes

**Total Time** 20-25 minutes

### INGREDIENTS

#### Churros

2 cups all-purpose flour  
2 1/2 teaspoons ground cinnamon  
1/4 teaspoon ground cloves  
1/4 teaspoon ground ginger,  
plus more for finishing  
1/8 teaspoon freshly grated nutmeg  
1/8 teaspoon fine sea salt  
3/4 cup pure pumpkin puree  
10 tablespoons unsalted butter,  
cut into pieces  
1/2 teaspoon vanilla extract  
4 large eggs, at room temperature  
vegetable or canola oil, for frying  
3/4 cup pure cane granulated sugar, for rolling

#### Spiced Chocolate Sauce

3/4 cup heavy cream  
1 cup chocolate chips



### Instructions

1. Whisk together the flour, 1 teaspoon cinnamon, the cloves, 1/4 teaspoon ground ginger, the nutmeg and salt in a large bowl.
2. In a medium saucepan, bring 1 1/2 cups water, the pumpkin puree, butter, and vanilla to a boil, whisking constantly.
3. Pour the pumpkin mixture into the bowl with the flour mixture and stir with a wooden spoon until just combined. It will be thick.
4. Add eggs, one at a time, until well combined. The dough should be thick and smooth. Place the dough into a pastry bag with a large star tip.
5. Heat 2 inches of canola oil in a high-sided sauté pan until it reaches 350 degrees on a candy or fry thermometer.
6. Pipe the dough directly into the pan in 3-inch pieces, cutting off the pieces with a pair of scissors. Fry until golden and crispy, 4 to 5 minutes.
7. Stir together the sugar and remaining 1 1/2 teaspoons of ground cinnamon in a medium shallow bowl.
8. Transfer the churros to a paper-towel-lined baking sheet or plate to drain the oil and immediately toss in the cinnamon-sugar mixture.

#### For the Spiced Chocolate Sauce

1. Combine heavy cream and chocolate chips in a bowl and microwave for 45 seconds. Stir.
2. Continue to microwave in 30 second increments until fully melted and smooth.
3. Stir in 1 tablespoon of cinnamon and thin with more heavy cream or half and half to achieve the desired consistency.