



PREP: 20
minutes
COOK: 30
minutes
SERVES: 6

Easter Ice Cream Sundae Churro Bowls

Full of our favourite Easter flavours: churro, chocolate and vanilla (of course!). These sundae bowls will feed that inner churro craving in you.

Ingredients

Cinnamon Sugar

½ cup (110g) caster sugar
¼ tsp salt
1 tsp ground cinnamon

Baked Churro Bowls

1 tsp Queen Organic Vanilla Extract
1 cup (250ml) water
120g unsalted butter
2 tbsp (40g) brown sugar (or white sugar)
¼ tsp salt
1 cup (150g) plain flour

Method - Cinnamon Sugar

STEP 1

Mix together all ingredients in a bowl. Set aside

Method - Baked Churro Bowls

STEP 1

Preheat oven to 180°C (fan-forced). Grease the underside of a 12hole/muffin cupcake with oil spray. Set aside.

STEP 2

In a medium saucepan, combine water, butter, brown sugar and salt. Place over medium-high heat until butter is melted and mixture starts to simmer. Add the flour and using a wooden spoon, mix until no lumps remain. Reduce heat to low and cook the mixture for 1 minute. Remove from the heat and allow to cool for 10 minutes.

Why not take a photo and share your version with us.
Tag **#queenfinefoods** on Instagram or post to our **Facebook** page.

Visit queen.com.au for recipes, tips, tutorials, products and to upload your own recipe.



Ingredients

4 large eggs, at room temperature
Oil Spray (Neutral)

To serve

Vanilla bean ice cream
Chocolate sauce
Easter chocolates

Method - Baked Churro Bowls

STEP 3

Add one egg at a time to your dough mixture, mixing well in between. Transfer your dough to a piping bag fitted with a star tip. Starting from the bottom, pipe the dough around every second cup to form bowls (leave one empty cup between each bowl to allow the churro pastry to expand). Lightly press each layer together to close up any gaps.

STEP 4

Spray each bowl lightly with cooking oil spray to allow them to go super crispy in the oven.

STEP 5

Bake for 18-20 minutes or until golden brown. Then turn off the oven and keep them in there for a further 10 minutes. Take the churro bowls straight from the oven, spray with a little more oil, then toss them in the cinnamon mixture until well covered.

Method - To serve

STEP 1

Fill bowl with a scoop or two of ice cream, Easter chocolates and a drizzle of chocolate sauce. Serve immediately.

Why not take a photo and share your version with us.
Tag **#queenfinefoods** on Instagram or post to our **Facebook** page.

Visit queen.com.au for recipes, tips, tutorials, products and to upload your own recipe.