



Sweet Churro Tortilla Twisters

Prep Time: 4 Minutes

Cooking Time: 24 Minutes

Serves 12

Ingredients:

- 24 each 10" Fry-Ready Tortilla (37183)
- 14 oz. Dark chocolate, chopped or semisweet chocolate chips
- 2 cups Heavy Cream
- 1 1/2 cups Butter , melted
- 1 cup Sugar
- 1/4 cup Ground Cinnamon
- 1 1/2 tsp. Sea Salt , fine

Directions:

1. Heat heavy cream in sauce pot until just boiling, carefully pour over chopped chocolate in large metal bowl. Let sit for 2 minutes and then whisk until combined. Reserve chocolate sauce warm.
2. Stack two tortillas at a time and cut into 1/2" thick circular or spiral shape using kitchen shears starting from the outside edge and ending in the middle of tortilla. Repeat with remaining sets of tortillas. Once cut, seal in airtight container.
3. Combine sugar, cinnamon and salt and transfer to shaker.
4. To prepare single serving, deep fry two tortilla spirals at 350°F for 1 1/2 minutes or until crisp and golden brown. Immediately toss with 2 tbsp. melted butter and a heavy dusting of cinnamon sugar. Serve in paper-lined basket with 2 oz. ramekin of warm chocolate sauce.