

Churros

Ingredients:

1 can Pillsbury crescent dinner rolls	
1 teaspoon ground cinnamon	
2 tablespoons Sugar	
2 tablespoon melted butter	

Steps:

1.	 A close-up of a digital oven control panel showing the temperature set to 375 degrees F.	Hear the Oven to 375 degrees F
2.	 A person's hands are shown mixing a white powdery substance (cinnamon and sugar) in a small white bowl.	Mix sugar and cinnamon.
3.	 A large, flat, yellowish-brown rectangle of dough is shown on a red surface.	Roll the dough into 4 rectangles
4.	 A rectangle of dough is shown with a layer of butter spread on one side, and a cinnamon-sugar mixture is being sprinkled onto it.	Brush butter and sprinkle cinnamon mix on 1 side of the rectangle.
5.	 Two rectangles of dough are being stacked on top of each other, with the buttered/sugared side of one facing the other.	Put other rectangle on the top and press it down
6.	 A pizza cutter is being used to cut the stacked dough into several long, narrow strips.	Use Pizza cutter or knife to cut it into strips.
7.	 A strip of dough is being twisted by hand.	Twist each strip 3 times and put it on a cooking sheet. Brush any remaining butter and sprinkle sugar mix.
8.	 A tray lined with aluminum foil contains several twisted strips of dough, ready to be baked.	Bake for 8 minutes, or until it turns light brown and crisp.