



Churro Sundae Bowls Are A Fun New Way To Enjoy Ice Cream

By Phil Mutz

As a kid, I would always order ice cream in a cone rather than a bowl. After all, part of the fun of eating ice cream was getting to eat the cone when I got down to the bottom.

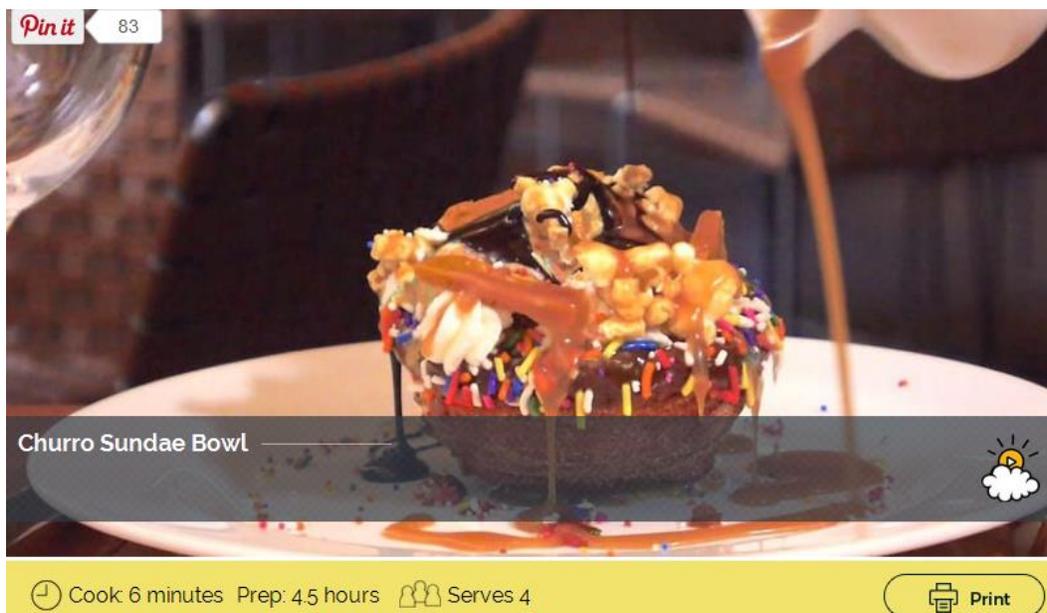
But it never dawned on me to experiment with other edible ice cream containers. And I definitely never thought I'd be able to make one myself — until now.

In this exclusive video from David Burke Kitchen's Executive Pastry Chef, Tracy Wilk, you'll see how to make a delicious cinnamon sugar churro bowl for your ice cream sundae.

This is the perfect dessert for the whole family to enjoy for the summer. Just watch how fast everyone will have a smile on their face!

Scroll through below for a look at this one-of-a-kind edible churro sundae bowl. Then, watch the video to see this yummy dessert being made.

Will you be giving this a try yourself this summer? Let us know in the comments!



Ingredients

- 1 cup water
- 1 tsp. salt
- 3 Tbsps. sugar
- 1/2 cup butter
- 1 cup flour
- 2 eggs
- Cinnamon sugar
- Ice cream
- Additional sundae toppings

Instructions

- Stir water, salt, sugar, and butter over heat, bringing to a boil.
- Pour in flour and stir continuously until your dough forms a tight ball.
- Place dough in a standing mixer with a paddle attachment.
- Mix on low for 3 to 5 minutes.
- Add eggs one at a time.
- Place dough in pastry bag with a French star tip.
- Pipe around an upside-down muffin tin, greased.
- Freeze for 4 hours.
- Fry at 375 °F for 6 minutes.
- Roll in cinnamon sugar.
- Fill churro bowl with ice cream and add toppings of your choice.
- Serve and enjoy!

Watch the video below to see this churro sundae bowl being made.

Don't forget to print the recipe and please **SHARE** with anyone you know who has a sweet tooth!

