



Chocolate y Churros

Fiesta-The last day

- On class #8, make and send out invitations, which include RSVP information.
- During class #9, collect the RSVPs.
- Buy anything you may need for the party.

The last class is a great opportunity to shine! Here are some things that you can do while the parents are in class:

- a.) Reveal the Super Silly Secret Monsters
- b.) Have the drawings that each student made (Mi Cara) displayed
- c.) Decorate the room with the Cinco de Mayo Papel Cortados
- d.) Play Simón Dice
- e.) Sing songs from the colors, weather and/or animals classes
- f.) Play the "Body Connections" game (It makes for great photo opps!)
- g.) Put on a fashion show
- h.) Play the game where the students put clothing by the correct sign in two teams. You can surprise the parents by making them a team!
- i.) Hand out the Chocolate y Churros sheet

Eat and enjoy talking with the families!



¡Churros y Chocolate!

Churros are fried strips of dough sprinkled with sugar, powdered sugar and cinnamon. They can be filled with chocolate or dipped in chocolate.

Churros originated in Spain, but are now enjoyed in Mexico, the United States and in Argentina. You can buy them at Mexican grocery stores or make your own!

Ingredients:

Vegetable or Olive Oil

1 cup water

1/2 cup margarine or butter

1/4 teaspoon salt

1 cup all-purpose flour

3 eggs

1/4 cup sugar

1/4 teaspoon ground cinnamon (optional)

Heat oil in a pan (1 to 1½ inches) to 360°F.

For the churro dough: Heat water, margarine and salt to rolling boil in 3-quart saucepan; stir in flour. Stir quickly over low heat until mixture forms a ball, about 1 minute. Remove from heat. Beat eggs and continue beating until smooth. Add to saucepan while stirring mixture.

Spoon the mixture into cake decorators' tube with large star tip (like the kind used to decorate cakes). Squeeze 4-inch strips of dough into hot oil. Fry 3 or 4 strips at a time until golden brown, turning once. (About 2 minutes on each side.) Drain on paper towels. (Mix Sugar and the optional cinnamon); roll churros in sugar. Dip in warm chocolate.

Enjoy! ¡Disfruta!



*Futura Language Professionals*_____