

Treasure Barrel

Air Fryer Churro Bites - Fluffy Sweet Treat

15 min Prep time	**10 min** Cook time	**25 min** Total time
4 Servings	**Easy** Difficulty	**Mexican** Cuisine

Ingredients

Batter

- [ ] 1 cup all-purpose flour
- [ ] 1/2 cup milk
- [ ] 2 tbsp melted butter
- [ ] 1 large egg
- [ ] 1 tsp vanilla extract
- [ ] 1/4 tsp salt

Cinnamon-Sugar Coating

- [ ] 1/3 cup granulated sugar
- [ ] 1 tsp ground cinnamon
- [ ] Pinch of sea salt

Instructions

1. In a bowl whisk flour, salt, and vanilla; in another bowl combine milk, melted butter, and egg, then pour the wet mix into the dry and stir until smooth.
2. Preheat the air fryer to 350°F. Scoop the dough with a small cookie-sized spoon onto a parchment-lined basket, leaving space between each mound.
3. Air fry for 5-7 minutes, or until the tops turn golden and a light crust forms. Shake the basket halfway through to ensure even browning.
4. While the bites are hot, toss them gently in the cinnamon-sugar mixture until fully coated.
5. Serve immediately, perhaps with a side of caramel dip or a drizzle of melted chocolate.

Nutrition per serving

210 kcal	5 g	30 g	7 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the batter feels too thick, add a splash of milk to loosen it.
- For extra crispness, spray the bites lightly with cooking oil before cooking.
- You can swap the cinnamon-sugar for a pumpkin spice blend for a seasonal twist.