

Treasure Barrel

Baked Churro Bites: Easy Sweet Treat

15 min Prep time	**12 min** Cook time	**27 min** Total time
4 Servings	**Easy** Difficulty	**Mexican** Cuisine

Ingredients

Batter

- [ ] 1 cup all-purpose flour
- [ ] 2 tbsp granulated sugar
- [ ] 1 tsp baking powder
- [ ] ¼ tsp salt
- [ ] ¼ cup unsalted butter, melted
- [ ] 1 large egg, room temperature
- [ ] ¼ cup whole milk

Cinnamon Sugar Coating

- [ ] ¼ cup granulated sugar
- [ ] 1 tsp ground cinnamon
- [ ] 2 tsp melted butter (for coating)

Instructions

1. Preheat the oven to 375°F (190°C) and line a baking sheet with parchment paper.
2. In a bowl, whisk together flour, sugar, baking powder, and salt.
3. Create a well, add melted butter, egg, and milk; stir until a smooth dough forms.
4. Transfer the dough onto a lightly floured surface, roll into a log about ½-inch thick, and cut into 1-inch pieces.
5. Brush each bite lightly with melted butter, then roll in the cinnamon-sugar mixture.
6. Arrange on the prepared sheet, bake 10-12 minutes until golden, then let cool a minute before serving.

Nutrition per serving

210 kcal	4 g	28 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- Watch the edges; they can turn from golden to dark quickly.
- If you prefer extra crispness, spray a light mist of water before baking.
- Feel free to add a pinch of nutmeg to the cinnamon sugar for depth.