

Treasure Barrel

Crispy Air Fryer Churro Bites

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
- [ ] 1/4 tsp salt
- [ ] 1 large egg, room temperature
- [ ] 3 tbsp melted butter
- [ ] 1/4 cup milk
- [ ] 1 tsp vanilla extract

Coating

- [ ] 1/4 cup granulated sugar
- [ ] 1 tsp ground cinnamon
- [ ] 2 tbsp melted butter (for brushing)

Instructions

1. In a bowl combine flour, sugar, baking powder, and salt; whisk gently.
2. In another bowl, beat the egg with milk, melted butter, and vanilla; pour into dry ingredients and stir until just combined.
3. Spoon small dollops of batter onto parchment, shaping them into bite-size mounds.
4. Preheat the air fryer to 375°F. Place the bites in a single layer, brush lightly with melted butter, and air-fry for 6-8 minutes until golden.
5. Mix cinnamon and sugar; while the bites are still hot, toss them in the mixture until fully coated.
6. Serve warm, optionally with chocolate ganache or vanilla glaze.

Nutrition per serving

210 kcal	4 g	30 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra crispness, spray a light mist of oil before cooking.
- If the batter feels too thick, add a splash more milk.
- Dust with extra cinnamon sugar just before serving for maximum aroma.