

Plate Dream

Baked Churro Bites – Easy Sweet Snack

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**Mexican** Cuisine

Ingredients

Main Ingredients

- [ ] 1 sheet refrigerated puff pastry, thawed
- [ ] 2 tbsp melted butter
- [ ] 1/4 cup granulated sugar
- [ ] 2 tsp ground cinnamon
- [ ] 1 tsp brown sugar
- [ ] 1 tsp lemon zest
- [ ] 1 tsp vanilla extract

For the Breading

- [ ] 1/3 cup powdered sugar
- [ ] 1 tbsp ground cinnamon
- [ ] 2 tbsp melted butter

Instructions

1. Preheat the oven to 375°F (190°C). Line a baking sheet with parchment. I like to glance at the air fryer recipes page for inspiration while the oven warms.
2. In a small bowl, mix granulated sugar, cinnamon, brown sugar, lemon zest, and vanilla. Drizzle melted butter and stir until a glossy paste forms.
3. Roll out the puff pastry on a lightly floured surface; cut into 1-inch strips, then into bite-size pieces. Brush each piece lightly with the butter-spice mixture.
4. Arrange the bites on the prepared sheet, leaving space; bake for 12-15 minutes until golden and puffed.
5. While they bake, combine powdered sugar and cinnamon for the final dust. Soon as they emerge, brush lightly with melted butter then roll in the cinnamon-sugar blend.
6. Let cool a minute, then serve warm. For a playful twist, pair with banana chips or a splash of party bites.

Nutrition per serving

210 kcal	3 g	24 g	11 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the coating sticks unevenly, give the bites a quick second brush of butter before the final dust.
- For extra crunch, broil for the last 2 minutes—watch closely!
- These can be frozen after baking; re-heat directly from freezer for 8-10 minutes.