

Plate Dream

Crispy Air Fryer Churro Bites – Easy & Delicious

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
- [ ] 3/4 cup milk
- [ ] 1 large egg
- [ ] 2 tbsp melted butter
- [ ] 1 tsp vanilla extract

Cinnamon Sugar Coating

- [ ] 1/2 cup granulated sugar
- [ ] 2 tsp ground cinnamon
- [ ] 1 tbsp melted butter (optional, for extra crispness)

Instructions

1. In a bowl, whisk together flour, sugar, baking powder, and salt. In another cup, combine milk, egg, melted butter, and vanilla; then pour into dry ingredients and stir until just combined.
2. Preheat the air fryer to 375°F (190°C). While it warms, pipe or spoon the dough onto a parchment-lined plate, forming 1-inch bites.
3. Place the bites in a single layer in the air fryer basket, ensuring they don’t touch. Lightly spray with oil and cook for 6-8 minutes, shaking halfway through.
4. While still hot, roll the bites in the cinnamon-sugar mixture, adding a drizzle of melted butter if you like extra shine.
5. Serve immediately, or keep warm in a low oven while you finish the rest of the batch.

Nutrition per serving

210 kcal	5 g	28 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra crispness, add a thin brush of melted butter before coating.
- If the batter feels too sticky, add a tablespoon of flour.
- Adjust cinnamon amount to taste; a pinch more adds warmth.