

Plate Dream

Fluffy Air Fryer Churro Bites

10 min Prep time	**12 min** Cook time	**22 min** Total time
4 Servings	**Easy** Difficulty	**Mexican** Cuisine

Ingredients

Batter

- [ ] 1 cup all-purpose flour
- [ ] 1 cup whole milk, warm
- [ ] 1 large egg
- [ ] 2 tbsp melted butter
- [ ] 1 tbsp sugar
- [ ] 1 tsp baking powder
- [ ] Pinch of salt

Coating

- [ ] 1/2 cup granulated sugar
- [ ] 1 tbsp ground cinnamon
- [ ] 1 tsp lemon juice

Instructions

1. In a bowl whisk flour, sugar, baking powder, and salt; set aside.
2. In another bowl combine warm milk, egg, melted butter, and lemon juice; pour into dry mix and stir until smooth.
3. Let the batter rest for 5 minutes; meanwhile, preheat the air fryer to 375°F.
4. Pipe small rounds (about 1-inch) onto a parchment-lined basket; spray lightly with oil.
5. Air fry for 6-8 minutes, shaking halfway, until golden.
6. Mix sugar and cinnamon; toss hot bites in the coating while still warm.

Nutrition per serving

210 kcal	6 g	28 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the batter seems too thick, add a splash more milk.
- For extra crispness, increase the temperature by 10°F on the last two minutes.
- Store in a single layer to keep them from getting soggy.