

Bite Spoon

Fluffy Air Fryer Churro Bites

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

Ingredients

Batter

- [ ] 1 cup all-purpose flour
- [ ] 1/2 cup milk, warmed
- [ ] 2 tbsp butter, melted
- [ ] 1 large egg
- [ ] 1 tsp vanilla extract
- [ ] 1/4 tsp salt

Coating

- [ ] 1/4 cup granulated sugar
- [ ] 1 tsp ground cinnamon
- [ ] Light cooking spray

Instructions

1. In a mixing bowl, whisk together flour and salt; set aside.
2. In a saucepan, combine butter and warm milk; stir until melted, then add vanilla.
3. Pour the milk mixture into the flour, whisking gently, then fold in the egg until the batter is smooth.
4. Transfer the dough to a piping bag fitted with a small round tip; pipe 1-inch bites onto a parchment sheet.
5. Lightly spray the bites with cooking spray and place them in the air fryer basket, ensuring they do not touch.
6. Air-fry at 375°F for 6-8 minutes, shaking the basket halfway, until golden brown.
7. While still warm, toss the bites in a bowl with cinnamon-sugar until fully coated.
8. Serve immediately, perhaps with a side of chocolate dip or a dusting of extra cinnamon.

Nutrition per serving

210 kcal	4 g	28 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra puff, let the batter rest 5 minutes before piping.
- If you prefer a deeper caramel flavor, add a pinch of brown sugar to the coating.
- These bites freeze well; re-air-fry for a quick snack later.