

Choco Fever Dream

Easy Baked Churro Bites Recipe

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
- [ ] 1/4 cup melted butter
- [ ] 1/3 cup brown sugar
- [ ] 1/4 cup milk
- [ ] 1 large egg
- [ ] 1 tsp vanilla extract
- [ ] 1 tsp lemon zest
- [ ] 1/2 tsp baking powder
- [ ] Pinch of salt

Cinnamon Sugar Coating

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

Instructions

1. Preheat the oven to 375°F (190°C) and line a baking sheet with parchment. crispy bites are a great reference for texture.
2. In a bowl, whisk together flour, baking powder, and salt. In another bowl, combine melted butter, brown sugar, milk, egg, vanilla, and lemon zest until smooth.
3. Fold the dry ingredients into the wet mixture just until incorporated. The dough should be soft but firm enough to pipe.
4. Transfer the dough to a piping bag fitted with a 1/2-inch plain tip. Pipe 1-inch rounds onto the prepared sheet, spacing them 2 inches apart.
5. Bake for 12-15 minutes, or until the tops are lightly golden. Remove and let cool for 2 minutes.
6. Brush each warm bite with a thin layer of melted butter, then toss in the cinnamon-sugar mixture until fully coated. cinnamon cake inspired the spice balance here.

Nutrition per serving

180 kcal	3 g	27 g	7 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough feels sticky, chill it for 10 minutes before piping.
- For extra crunch, turn on the broiler for the last minute—watch closely.
- A light drizzle of melted chocolate adds a festive touch.