

Choco Fever Dream

# Fluffy Air Fryer Churro Bites

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| **10 min**<br>Prep time | **12 min**<br>Cook time | **22 min**<br>Total time |
| **4**<br>Servings | **Easy**<br>Difficulty | **Mexican**<br>Cuisine |

## Ingredients

### Batter

- [ ] 1 cup all-purpose flour
- [ ] 1/2 cup whole milk, warm
- [ ] 1 large egg
- [ ] 2 tbsp melted butter
- [ ] 2 tbsp sugar
- [ ] 1 tsp baking powder
- [ ] 1/4 tsp salt
- [ ] 1 tsp vanilla extract
- [ ] 1 tsp lemon zest

### Coating

- [ ] 1/4 cup sugar
- [ ] 1 tsp ground cinnamon
- [ ] Pinch of salt

## Instructions

1. In a bowl whisk flour, baking powder, and salt. In another bowl combine warm milk, egg, melted butter, sugar, vanilla, and zest.
2. Pour the wet mixture into the dry ingredients and stir just until smooth; let the batter rest for five minutes.
3. Preheat the air fryer to 350°F. Fill a piping bag with the batter and pipe small rounds (about 1-inch) onto a parchment-lined basket.
4. Air fry for 5-6 minutes, then flip and cook another 4-5 minutes until golden.
5. While still warm, toss the bites in the cinnamon-sugar coating.
6. Serve immediately, perhaps with a side of chocolate dip or caramel sauce.

### Nutrition per serving

| 210 kcal | 5 g | 30 g | 7 g |
|---|---|---|---|
| Calories | Protein | Carbs | Fat |

### Tips & notes

- If the batter feels too thick, add a splash of milk to loosen.
- For extra crispness, spray the bites lightly with oil before cooking.
- A pinch of nutmeg in the coating adds depth without overpowering.