

Zucchini Bread Recipes

Baked Churro Bites – Easy Quick Snack

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**Mexican** Cuisine

Ingredients

Batter

- [ ] 1 cup all-purpose flour
- [ ] 1/4 cup granulated sugar
- [ ] 1 tsp ground cinnamon
- [ ] 1/2 tsp baking powder
- [ ] 1/4 tsp salt
- [ ] 1 large egg
- [ ] 3 tbsp melted butter, cooled
- [ ] 3 tbsp milk

Cinnamon-Sugar Coating

- [ ] 1/3 cup granulated sugar
- [ ] 2 tsp ground cinnamon
- [ ] 1 tbsp melted butter (for tossing)

Instructions

1. Preheat the oven to 375°F (190°C) and line a baking sheet with parchment paper.



2. In a bowl, whisk together flour, sugar, cinnamon, baking powder, and salt.



3. In another bowl, beat the egg with melted butter and milk, then gently fold into the dry ingredients until just combined.



4. Transfer the dough to a piping bag fitted with a large star tip, or spoon tablespoon-sized mounds onto the prepared sheet, spacing 2 inches apart.



5 Bake for 12-15 minutes, until the tops are lightly golden and a toothpick comes out clean.



6 While the bites are still warm, toss them gently in the cinnamon-sugar mixture using melted butter to help it cling.



Nutrition per serving

210 kcal	4 g	32 g	7 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a firmer bite, add an extra tablespoon of flour.
- A light drizzle of honey after coating adds a subtle shine.
- Experiment with orange zest in the coating for a citrus twist.