

Zucchini Bread Recipes

Fluffy Air Fryer Churro Bites

10 min Prep time	**8 min** Cook time	**18 min** Total time
4 Servings	**Easy** Difficulty	**Mexican** Cuisine

Ingredients

Batter

- [ ] 1 cup all-purpose flour
- [ ] 2 tbsp granulated sugar
- [ ] 1/2 tsp baking powder
- [ ] 1/4 tsp salt
- [ ] 2 tbsp melted butter
- [ ] 1/4 cup warm water
- [ ] 1 large egg
- [ ] 1 tsp vanilla extract

Cinnamon Sugar Coating

- [ ] 1/4 cup granulated sugar
- [ ] 2 tsp ground cinnamon

Instructions

1. In a bowl, whisk together flour, sugar, baking powder, and salt; I remember doing this while the kettle was humming.
2. Add melted butter, warm water, egg, and vanilla; stir until a soft dough forms—don’t over-mix, just until combined.
3. Transfer the dough to a piping bag fitted with a large star tip, or spoon teaspoonfuls onto a parchment-lined tray.
4. Place the dough mounds into the pre-heated air fryer basket, spacing them at least an inch apart. Air-fry at 380°F (193°C) for 6-8 minutes, until golden.
5. While the bites are hot, combine cinnamon and sugar in a shallow bowl. Transfer the fried bites to the bowl and shake gently to coat.
6. Serve immediately, perhaps with a drizzle of chocolate ganache or a scoop of vanilla ice cream. For a quick reference, check out easy churros.

Nutrition per serving

210 kcal	4 g	28 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough feels too sticky, sprinkle a little extra flour before piping.
- A light mist of cooking spray on the basket helps prevent sticking.
- For extra fluff, let the dough rest 5 minutes before cooking.