

Helergon Kitchen

Fluffy Air Fryer Churro Bites

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

Ingredients

Main Ingredients

- [ ] 1 cup all-purpose flour
- [ ] 2 tbsp granulated sugar
- [ ] 1 tsp baking powder
- [ ] 1/4 tsp salt
- [ ] 2 tbsp unsalted butter, softened
- [ ] 1/3 cup whole milk
- [ ] 1 tsp vanilla extract

Cinnamon Sugar Coating

- [ ] 1/2 cup granulated sugar
- [ ] 2 tsp ground cinnamon
- [ ] 1 tsp finely grated lemon zest

Sweet Dip (optional)

- [ ] 1/2 cup chocolate chips
- [ ] 2 tbsp heavy cream
- [ ] 1 tsp maple syrup

Instructions

1. In a bowl, whisk together flour, sugar, baking powder, and salt; set aside.
2. Add softened butter and stir until the mixture resembles coarse crumbs, then blend in milk and vanilla until a soft dough forms.
3. Turn the dough onto a lightly floured surface, gently knead 5-6 times, and roll out to 1/2-inch thickness.
4. Cut the dough into bite-size squares or use a small cookie cutter; place in a single layer in the air-fryer basket.
5. Air-fry at 375°F for 6-7 minutes, shaking halfway, until lightly golden.
6. While still warm, toss the bites in the cinnamon-sugar-lemon zest mixture until fully coated.
7. If using dip, melt chocolate chips with cream and maple syrup over low heat, then drizzle over or serve on the side.

Nutrition per serving

210 kcal	4 g	30 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- Do not over-mix the dough; a gentle touch keeps the bites fluffy.
- For extra crispness, lightly spray the basket with oil before cooking.
- Feel free to add a pinch of nutmeg to the coating for a subtle spice.