

Air Fryer Churro Bites: A Quick, Crispy, Cinnamon-Sugar Dream

Air Fryer Churro Bites Recipe - Sweet, Crispy, and Irresistibly Fast!



OVEN
375°F

TIME
30 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 cup all-purpose flour
- 1 cup water
- 1/3 cup + 1 tablespoon unsalted butter
- 1 teaspoon salt
- 2 tablespoons sugar
- 1 teaspoon vanilla extract
- 1 large egg
- 1 cup granulated sugar
- 1 tablespoon ground cinnamon

Ingredient Notes & Swaps:

Butter: You can use plant-based butter if you want a dairy-free option.

Vanilla Extract: Almond extract also works for a twist.

Cinnamon Sugar Coating: Want to level up? Add a pinch of nutmeg or cardamom.

Dips: Chocolate ganache, Nutella, honey, caramel-or even brownie batter dip for the ultimate indulgence.

How to Make Air Fryer Churro Bites:

Tips for Churro Success:

Let the dough cool slightly before adding the egg to prevent scrambling.

Use a star piping tip for that signature churro shape and texture.

Avoid overcrowding the basket. Cook in batches for the best crunch.

Brush with butter before frying to help with browning and flavor.

Serving Suggestions & Pairings:

A big scoop of vanilla ice cream

A drizzle of chocolate sauce or dulce de leche

A refreshing drink like this blueberry lemonade

Or for a fun contrast, nibble on one of these no-bake peanut butter oatmeal bars

Storage & Leftovers:

Store in an airtight container at room temperature for up to 2 days.

Reheat in the air fryer for 2-3 minutes to bring back the crisp.

Avoid microwaving unless you're okay with a softer texture.

More Recipes You'll Love:

[This Edible Cookie Dough](#)

[Brownie Batter Dip](#)

[Chocolate Chip Cookie Dough Brownie Bombs](#)

[No-Bake Peanut Butter Oatmeal Bars](#)

[Blueberry Lemonade](#)

DIRECTIONS

1. Make the dough baseIn a medium saucepan, heat water, butter, salt, and sugar over high heat until boiling.
2. Add flourReduce the heat and stir in the flour until a dough forms. Keep stirring until it pulls away from the pan.
3. Cool and mixLet the dough cool for a few minutes. Add vanilla and the egg. Mix using an electric hand mixer until smooth and creamy.
4. Pipe the doughTransfer dough to a piping bag fitted with a star tip for that classic churro texture.
5. Prep the air fryerPreheat to 375°F (190°C). Spray the basket lightly with nonstick spray.
6. Cook the churrosPipe bite-sized pieces into the basket. Lightly brush each with melted butter and air fry for about 8-10 minutes, or until golden brown and crisp.
7. Toss in cinnamon sugarMix the sugar and cinnamon in a bowl. Toss the warm churros until well coated.
8. Serve and dip!Serve warm with your favorite dip. Think: Nutella, melted chocolate, or caramel sauce.
9. Tips for Churro Success: Let the dough cool slightly before adding the egg to prevent scrambling.
10. Use a star piping tip for that signature churro shape and texture.
11. Avoid overcrowding the basket. Cook in batches for the best crunch.
12. Brush with butter before frying to help with browning and flavor.
13. Serving Suggestions & Pairings: Pair your churro bites with:

14. A big scoop of vanilla ice cream
15. A drizzle of chocolate sauce or dulce de leche
16. A refreshing drink like this blueberry lemonade
17. Or for a fun contrast, nibble on one of these no-bake peanut butter oatmeal bars
18. Storage & Leftovers: These churro bites are best eaten fresh and warm, but if you do have leftovers:
19. Store in an airtight container at room temperature for up to 2 days.
20. Reheat in the air fryer for 2-3 minutes to bring back the crisp.
21. Avoid microwaving unless you're okay with a softer texture.
22. More Recipes You'll Love: If you're into these churro bites, here are a few more sweet gems to bookmark:
23. This : Edible Cookie Dough
24. Brownie : Batter Dip
25. Chocolate : Chip Cookie Dough Brownie Bombs

SWAPS & NOTES

& Swaps Butter : You can use plant-based butter if you want a dairy-free option.

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/air-fryer-churro-bites-a-quick-crispy-cinnamon-sugar-dream/>