

Homemade Churro Bites: Crispy, Sweet, and Irresistibly Addictive

addictively sweet and salty balance



OVEN
350°F

TIME
1-2 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

For the Dough: 1 cup water

1/2 cup unsalted butter

1 tablespoon granulated sugar

1/4 teaspoon salt

1 cup all-purpose flour

3 large eggs

For Frying & Coating: Vegetable oil (about 2 inches deep in your pot, for frying)

1/2 cup granulated sugar (for coating)

1 tablespoon ground cinnamon (for coating)

1/2 teaspoon flaky sea salt (for coating)

Swaps and Notes:

Butter: Unsalted butter is preferred to control the saltiness. If using salted butter, reduce or omit the 1/4 teaspoon of salt in the dough.

Sugar (Dough): Just a tablespoon of sugar in the dough helps with flavor and browning. You can slightly increase it if you prefer a sweeter dough, but the main sweetness comes from the coating.

Flour: All-purpose flour is standard. Ensure you add it all at once for the dough to come together correctly.

Eggs: Large eggs are specified. Don't skip the step of cooling the dough slightly before adding them, as this prevents them from scrambling.

Oil for Frying: Vegetable oil, canola oil, or peanut oil are all good choices due to their high smoke points. Ensure you have enough to create

about 2 inches of depth in your frying pot.

Cinnamon-Sugar Coating: This classic combination is key. Adjust the cinnamon to your preference.

Flaky Sea Salt: This is my secret weapon! A touch of flaky sea salt after coating the churros creates that irresistible sweet and salty contrast that truly elevates them. Don't skip it if you can help it!

Piping Bag & Star Tip: A sturdy piping bag and a large star tip (like Wilton 1M or 2D) are essential for creating the classic churro shape and ridges. If you don't have a piping bag, you can use a sturdy Ziploc bag with a corner snipped off, though you won't get the ridges.

Instructions:

Step 1: Make the Dough In a medium saucepan, combine the 1 cup water, 1/2 cup unsalted butter, 1 tablespoon granulated sugar, and 1/4 teaspoon salt.

Bring the mixture to a rolling boil over medium heat.

Once boiling, reduce the heat to low. Add the 1 cup all-purpose flour all at once, stirring vigorously with a wooden spoon until the mixture comes together to form a smooth ball, pulling cleanly away from the sides of the pan.

Continue to cook, stirring, for another 1-2 minutes to cook out any raw flour taste and slightly dry out the dough.

Remove the saucepan from the heat and let the dough cool for about 5 minutes. This crucial cooling step prevents the eggs from scrambling when added.

Add the 3 large eggs one at a time, beating well with the wooden spoon or a stand mixer (with the paddle attachment) after each addition, until each egg is fully incorporated and the dough is smooth and shiny. The dough may look like it's separating at first, but keep beating, and it will come together into a cohesive, pipeable consistency.

Step 2: Heat the Oil In a large, deep skillet or pot (such as a Dutch oven), pour about 2 inches of vegetable oil.

Heat the oil over medium-high heat until it reaches 350°F (175°C). It's highly recommended to use a kitchen thermometer (like a candy or deep-fry thermometer) to monitor the oil temperature, as maintaining the correct temperature is key to perfectly fried, non-greasy churros.

Step 3: Fry the Churro Bites Transfer the prepared dough to a piping bag fitted with a large star tip (a Wilton 1M or 2D works well for classic ridges).

Carefully pipe 1-inch pieces of dough directly into the hot oil. Use clean kitchen scissors to cut the dough as you pipe it, allowing the pieces to drop into the oil.

Fry the churro bites in batches to avoid overcrowding the pot, which can lower the oil temperature and result in greasy churros.

Cook for 2-3 minutes, or until they are golden brown on all sides, turning occasionally with a slotted spoon or tongs for even cooking.

Once golden, use a slotted spoon or spider strainer to remove the churro bites from the hot oil.

Transfer them immediately to a paper towel-lined plate to drain any excess oil.

Step 4: Coat in Cinnamon Sugar In a shallow dish or a pie plate, mix together the 1/2 cup granulated sugar and 1 tablespoon ground cinnamon.

While the churro bites are still warm (this helps the sugar mixture stick), roll them generously in the cinnamon sugar mixture until they are fully coated.

DIRECTIONS

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15. While the churro bites are still warm (this helps the sugar mixture stick), roll them generously in the cinnamon sugar mixture until they are fully coated.
16. After coating, sprinkle them with 1/2 teaspoon flaky sea salt for that irresistible sweet and salty balance.
17. Serve immediately and enjoy your warm, crispy : Churro Bites!
18. **Tips for Success: Oil Temperature is Paramount:** Too low, and your churros will be greasy; too high, and they'll burn on the outside before cooking through. Invest in a good thermometer and adjust heat as needed.
19. **Don't : Rush the Dough:** Cooking the dough for an extra minute or two after adding the flour helps dry it out, leading to crispier churros. Cooling before adding eggs prevents scrambling.
20. **Beat : Eggs Thoroughly:** Each egg needs to be fully incorporated into the dough before adding the next. This creates a smooth, pipeable dough.
21. **Don't : Overcrowd the Fryer:** Fry in small batches to maintain oil temperature and ensure even browning.
22. **Coat : While Warm:** The cinnamon sugar will stick best to the churro bites while they are still warm from frying.
23. **Flaky : Sea Salt makes a difference:** A little sprinkle of flaky sea salt at the end truly elevates the flavor, providing a wonderful counterpoint to the sweetness.
24. **Serving Suggestions and Pairings:** Churro Bites are a fantastic dessert on their own, but they're even better with a dipping sauce! Classic pairings include a rich chocolate dipping sauce (like melted chocolate with a touch of cream), dulce de leche, or even a simple caramel sauce. They are perfect for sharing at parties, movie nights, or as a fun after-dinner treat. For other delightful sweet creations, you might also enjoy my [This Brownie Batter Dip Is My Favorite](#) [No-Bake Dessert For Instant Chocolate Cravings](#) or [This Edible Cookie Dough Is My Favorite No-Bake Treat For](#)

Late Night Cravings.

25. **Storage and Leftover Tips:** Churro bites are definitely best enjoyed immediately after frying and coating, when they are at their crispiest and warmest. As they sit, they will lose their crispness. If you happen to have any leftovers, you can store them in an airtight container at room temperature for up to a day, but they will become soft. To attempt to revive them, you can briefly reheat them in a toaster oven or air fryer until slightly crisp again, but they won't be quite as good as fresh.

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

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