

## These Sweet Fry Bread Bites Are My Favorite Bite-Sized Dessert Fix

1 tablespoon granulated sugar



**OVEN**  
**350°F**

**TIME**  
**2 to 3 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

2 cups all-purpose flour  
1 tablespoon baking powder  
1/2 teaspoon salt  
1 tablespoon granulated sugar  
3/4 cup warm water  
2 tablespoons milk  
Oil, for frying  
For the cinnamon sugar coating:  
1/2 cup granulated sugar  
1 1/2 teaspoons ground cinnamon  
Optional for serving:  
Honey  
Powdered sugar  
Chocolate sauce  
Caramel sauce

### DIRECTIONS

1. In a large mixing bowl, whisk together the flour, baking powder, salt, and sugar.
2. Add the warm water and milk, then stir until a dough forms.
3. Knead the dough gently for 2 to 3 minutes until it becomes smooth.
4. Cover the dough and let it rest for about 10 to 15 minutes. This makes it easier to work with and helps the texture stay tender.
5. In a shallow bowl, mix together the sugar and cinnamon for the coating. Set aside.
6. Heat about 2 inches of oil in a deep skillet or heavy pot over medium heat until it reaches 350°F.
7. Roll or pat the dough out to about 1/2-inch thickness. Cut into small bite-sized squares or rustic little pieces.
8. Fry the dough in batches, being careful not to crowd the pan. Cook for about 1 to 2 minutes per side, or until puffed and golden brown.
9. Transfer the fried bites to a paper towel-lined plate briefly to remove excess oil.
10. While still warm, toss them in the cinnamon sugar mixture until evenly coated.
11. Serve right away for the best texture and flavor.

### SWAPS & NOTES

All-purpose flour works perfectly here, but you can use self-rising flour if that's what you have on hand.

If you do, reduce or omit the baking powder and salt.

Milk adds a little richness, but the dough still works if you replace it with a bit more warm water.

You want a soft dough that is easy to handle but not overly sticky.

## TIPS FOR SUCCESS

The biggest key to great fry bread bites is oil temperature.

If the oil is too cool, the bites absorb too much oil and become heavy.

If it's too hot, they brown too quickly before the inside is fully cooked.

Aim for steady medium heat and fry in small batches.

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

Original recipe: <https://chefmaniac.com/these-sweet-fry-bread-bites-are-my-favorite-bite-sized-dessert-fix/>