

## The Easy 15-Minute Churro Hack You'll Make on Repeat

Why I'm Obsessed With These Ritz Churro Bites



OVEN  
**350°F**

TIME  
**15 min**

PRINT  
**Recipe Card**

SAVE  
**PDF**

### INGREDIENTS

- 1 sleeve of Ritz crackers (about 30-35 crackers)
- 4 tablespoons unsalted butter
- 1/4 cup granulated sugar
- 1 teaspoon ground cinnamon
- Optional: a pinch of salt if using unsalted butter

### DIRECTIONS

- 1.** Melt the : ButterI start by melting the butter in a medium saucepan over low heat. You can also do this in the microwave if you're in a rush-just make sure it doesn't boil.
- 2.** Coat the : CrackersOnce the butter is melted, I gently toss in the Ritz crackers and stir until they're fully coated. The key here is to be gentle-you don't want to crush the crackers. I usually use a silicone spatula or just swirl the pan a bit.
- 3.** Add the : Cinnamon SugarIn a small bowl, I mix the sugar and cinnamon. Then I sprinkle it over the buttery crackers and stir (again, gently!) until every cracker is coated. The sugar mixture sticks perfectly thanks to the butter, creating this golden, crunchy layer that smells incredible.
- 4.** Toast to : PerfectionI transfer the coated crackers to a parchment-lined baking sheet and spread them into a single layer. Then I bake them at 350°F (175°C) for about 8-10 minutes, flipping once halfway through to get both sides nice and toasty.
- 5.** Cool and : Serve (Or Sneak a Few Right Away)Once they're golden and crisp, I let them cool for a few minutes so they firm up. Then I pile them into a bowl and serve. And yes, I always sneak at least three while they're still warm.

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

Original recipe: <https://chefmaniac.com/the-easy-15-minute-churro-hack-youll-make-on-repeat/>