

Foodnity Recipes

Easy Baked Churro Bites

Baked churro bites with a crisp exterior and cinnamon-sugar interior, ready in minutes.

15 min Prep time	**12 min** Cook time	**27 min** Total time
4 Servings	**Easy** Difficulty	**Spanish-American** Cuisine

Ingredients

Batter

- [ ] 1 cup all-purpose flour
- [ ] 2 tbsp granulated sugar
- [ ] 1 tsp baking powder
- [ ] ¼ tsp salt
- [ ] ½ cup whole milk
- [ ] 2 tbsp melted butter
- [ ] 1 tsp vanilla extract

Cinnamon Sugar Coating

- [ ] ¼ cup granulated sugar
- [ ] 1 tbsp ground cinnamon
- [ ] Pinch of sea salt

Instructions

1. Preheat oven to 375°F (190°C) and line a baking sheet with parchment paper.
2. In a bowl whisk flour, sugar, baking powder, and salt; set aside.
3. Combine milk, melted butter, and vanilla; pour into dry ingredients; stir until just combined—do not overmix.
4. Spoon the dough onto the prepared sheet in 1-inch mounds; bake 10-12 minutes until golden.
5. While still warm, toss the bites in the cinnamon-sugar mixture until evenly coated.
6. Cool briefly on a wire rack, then serve or store.

Nutrition per serving

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

Tips & notes

- If you prefer a deeper flavor, let the dough rest for 10 minutes before baking.
- For extra crunch, sprinkle a tiny bit of cornmeal into the coating.
- Feel free to pair with a drizzle of dulce de leche for an indulgent twist.