

Foodnity Recipes

Sweet Churro Donut Bites

Mini churro donuts rolled in cinnamon sugar, perfect for a quick sweet craving.

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Dough

- [ ] 2 cups all-purpose flour
- [ ] 1/2 cup whole milk, warmed
- [ ] 2 tbsp unsalted butter, melted
- [ ] 1 tbsp active dry yeast
- [ ] 2 tbsp granulated sugar
- [ ] 1/2 tsp salt
- [ ] 1 tsp vanilla extract
- [ ] 1 tsp lemon zest
- [ ] Oil for deep-frying

Coating

- [ ] 1/2 cup powdered sugar
- [ ] 1/4 cup granulated sugar
- [ ] 2 tsp ground cinnamon
- [ ] A pinch of salt

Instructions

1. In a small bowl, combine warm milk, yeast, and 2 tbsp sugar; let sit 5-7 minutes until foamy.
2. In a mixing bowl, whisk flour, salt, melted butter, vanilla, lemon zest, and the yeast mixture; knead until smooth and elastic, about 5 minutes.
3. Cover the dough with a clean towel and let it rise in a warm spot for 45 minutes, or until doubled in size.
4. While the dough rises, mix powdered sugar, granulated sugar, cinnamon, and a pinch of salt in a shallow dish; set aside.
5. Heat oil in a deep pan to 350°F (180°C). Punch down the risen dough and turn it onto a lightly floured surface.
6. Pinch off small portions, roll into 1-inch balls, then gently flatten to 2-inch discs.
7. Fry a few pieces at a time, turning until golden brown, about 2-3 minutes per side; use a slotted spoon to transfer to a paper-towel-lined tray.
8. While still warm, roll each donut bite in the cinnamon-sugar mixture until thoroughly coated.
9. Serve immediately, or let cool and store in an airtight container. For a sweeter finish, drizzle with a little honey or chocolate glaze.

Nutrition per serving

210 kcal	4 g	28 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- Make sure the oil stays steady; too hot will burn the coating before the interior cooks.
- If the dough feels too sticky, add a tablespoon of flour at a time.
- For extra flavor, add a splash of orange zest to the coating.