



Long Livo

Easy Baked Churro Bites Recipe

15 min

Prep time

4

Servings

12 min

Cook time

Easy

Difficulty

27 min

Total time

Mexican

Cuisine

Ingredients

Batter

- ☐ 1 cup all-purpose flour
- ☐ 1/4 cup melted butter
- ☐ 1/3 cup brown sugar
- ☐ 1/4 cup milk
- ☐ 1 large egg
- ☐ 1 tsp vanilla extract

- ☐ 1 tsp lemon zest
- ☐ 1/2 tsp baking powder
- ☐ Pinch of salt

Cinnamon Sugar Coating

- ☐ 1/2 cup granulated sugar
- ☐ 2 tsp ground cinnamon
- ☐ 1 tbsp melted butter (for brushing)

Instructions

- 1 Preheat the oven to 375°F (190°C) and line a baking sheet with parchment. crispy bites are a great reference for texture.
- 2 In a bowl, whisk together flour, baking powder, and salt. In another bowl, combine melted butter, brown sugar, milk, egg, vanilla, and lemon zest until smooth.
- 3 Fold the dry ingredients into the wet mixture just until incorporated. The dough should be soft but firm enough to pipe.
- 4 Transfer the dough to a piping bag fitted with a 1/2-inch plain tip. Pipe 1-inch rounds onto the prepared sheet, spacing them 2 inches apart.
- 5 Bake for 12-15 minutes, or until the tops are lightly golden. Remove and let cool for 2 minutes.
- 6 Brush each warm bite with a thin layer of melted butter, then toss in the cinnamon-sugar mixture until fully coated. cinnamon cake inspired the spice balance here.

Nutrition per serving

180 kcal

Calories

3 g

Protein

27 g

Carbs

7 g

Fat

Tips & notes

- If the dough feels sticky, chill it for 10 minutes before piping.
- For extra crunch, turn on the broiler for the last minute—watch closely.
- A light drizzle of melted chocolate adds a festive touch.