

Helergon Kitchen

Easy Baked Churro Bites

A simple, oven-baked version of the classic churro, ready in minutes and perfect for sharing.

15 min Prep time	**20 min** Cook time	**35 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
- [ ] 1/2 tsp salt
- [ ] 1/2 cup unsalted butter, melted
- [ ] 1/2 cup warm milk
- [ ] 1 large egg, beaten

Cinnamon-Sugar Coating

- [ ] 1/2 cup granulated sugar
- [ ] 2 tsp ground cinnamon
- [ ] Optional pinch of sea salt

Instructions

1. Preheat the oven to 375°F (190°C) and line a baking sheet with parchment paper.
2. In a bowl, whisk together flour, sugar, baking powder, and salt.
3. In a separate container, combine melted butter, warm milk, and beaten egg; stir gently.
4. Pour the wet mixture into the dry ingredients and stir until just combined; the dough will be soft.
5. Transfer the dough to a piping bag fitted with a large star tip, or a zip-top bag with a corner snipped, and pipe 1-inch bites onto the prepared sheet.
6. Bake for 12-15 minutes, or until the tops are lightly golden.
7. While still warm, toss the baked bites gently in the cinnamon-sugar mixture until fully coated.
8. Let cool on a wire rack for a few minutes, then serve.

Nutrition per serving

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

Tips & notes

- If you prefer a deeper flavor, let the dough rest for 10 minutes before piping.
- A light drizzle of melted chocolate adds an indulgent finish.
- For a crispier edge, briefly broil the bites for 1-2 minutes at the end.