

Air Fryer Churros

Oscar · 29/09/2024

**Prep Time**

5 mins

Difficult

Medium

Servings

25 mins

Description

Air fryer churros are a delicious cinnamon sugar treat. By using an air fryer instead of a deep fryer it turns what's normally a guilty treat into a sweet treat. After over seven experiments creating this recipe I have two pieces of advice: do NOT line the air fryer basket with parchment paper liner and do NOT add the cinnamon sugar to the dough.

Ingredients

— - ¼ cup unsalted butter - ½ cup milk - 1 pinch salt - ½ cup all-purpose flour - 2 large eggs - ¼ cup white sugar - ½ teaspoon ground cinnamon

Instructions

1. Melt butter in a saucepan over medium-high heat. Stir in milk and salt. Reduce the heat to medium and bring to a boil.
2. Continuously stirring with a wooden spoon. Quickly add flour all at once and keep stirring until the dough comes together. Remove from the heat and let cool for 5 to 7 minutes. Mix in eggs with the wooden spoon until incorporated. Spoon dough into a pastry bag fitted with a large star tip. Pipe dough directly into the air fryer basket.
3. Making six equal strips. Air fry churros at 340 degrees F (175 degrees C) for 5 minutes. Meanwhile
4. Mix sugar and cinnamon together in a small bowl until well combined. Pour onto a shallow plate. Remove churros from the air fryer and roll in the cinnamon sugar to coat. Editor's Note: Please note the difference in cook time when using the magazine version of this recipe.