

Air Fryer Churros

- 6 tablespoons unsalted butter
- 2 ¼ cups water
- 1 teaspoon salt
- 1 teaspoon vanilla extract
- 2 ¼ cups all-purpose flour
- 1 large egg
- 1 cup sugar
- 2 teaspoons ground cinnamon

Instructions:

1. In a medium saucepan over medium-high heat, melt butter then add water, salt, and vanilla. Bring to a boil and remove from the heat.
2. Add the flour and stir the mixture with a wooden spoon until a smooth dough is formed. (It's almost like the texture of homemade play dough.)
3. Let the dough cool for about 15 minutes then transfer to a bowl and add the egg. You can use your hands to mix it or stir or stir it quickly until egg is mixed in. (You don't want the egg to get cook.)
4. Transfer dough to a piping bag fitted with a 1M tip.
5. Pipe several 6 inch sticks of churro dough into the air fryer making sure they don't touch.
6. Bake at 380* for 10 minutes.
7. While the churros are baking you can make the cinnamon sugar mixture. You can cut the recipe in half if you don't want to coat all of them in the cinnamon sugar mixture. You can also dip them in Nutella.

This recipe makes a lot of churros - about 4 dozen depending on the length of the churros. Have you made any other fried desserts in your air fryer? Please share them in the comments!