


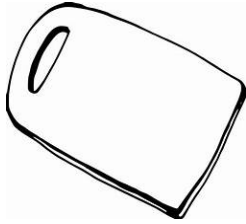

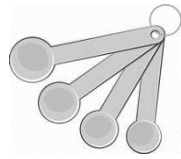


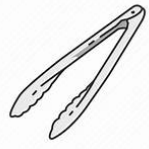
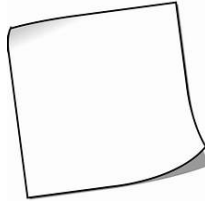
Air Fried Little Havana Churros

Makes 12 Servings; 1 churro per serving

Nutrients Per Serving:

120 Calories | 8g Fat (4.5g Saturated) | 14 g Carbohydrates | 2g Added Sugar | 2g Protein | 85 mg Sodium | 1 g Fiber

Equipment Needed

 <p>Air Fryer</p>	 <p>Cutting board</p>	 <p>Pizza cutter</p>	 <p>Measuring spoons</p>
 <p>2 small bowls</p>	 <p>Spoon</p>	 <p>Tongs</p>	 <p>Parchment paper</p>

Ingredients Needed




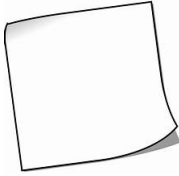






Brand names that may be used in this recipe are not intended to endorse brands. Use any brand of your choice.

 <p>8 oz puff pastry sheet, thawed</p>	 <p>2 tablespoons of sugar</p>	 <p>1 teaspoon cinnamon</p>	 <p>2 tablespoons butter</p>
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Recipe continued on back page.

Directions

(Tbsp = tablespoon, tsp = teaspoon)

<p>1</p>  <p>Wash hands.</p>	<p>2</p>  <p>Preheat air fryer to 425°F.</p>	<p>3</p>  <p>Cut puff pastry in half, then cut into 1-inch strips with a pizza cutter.</p>	<p>4</p>  <p>Place parchment paper in the air fryer basket.</p>
<p>5</p>  <p>Put puff pastry strips on parchment paper in a single layer.</p>	<p>6</p>  <p>Bake in the air fryer for 4 minutes, then turn and bake for 4 more minutes. Let cool slightly.</p>	<p>7</p>  <p>In a small bowl mix, 2 Tbsp sugar and 1 tsp. cinnamon.</p>	<p>8</p>  <p>In the second small bowl, put in the 2 Tbsp butter and melt in the microwave for 30 seconds. If not melted, microwave for an additional 10 seconds.</p>
<p>9</p>  <p>Dip air fried strips in butter.</p>	<p>10</p>  <p>Then dip in the cinnamon & sugar mixture.</p>		