

## Introduction

As the crisp air of autumn arrives, so does the craving for warm, comforting treats that celebrate the flavors of the season. Enter Pumpkin Churro Bites — a delightful fusion of classic churros and the rich, earthy sweetness of pumpkin. These mini bites are perfect for sharing at gatherings, enjoying at home, or as an indulgent treat on chilly evenings. With their soft, cake-like texture and a sugary, spiced coating, these bites are sure to be a hit with everyone.

Prepare to indulge in the warm aromas of baking spices and pumpkin as you embark on this simple yet rewarding culinary adventure. The best part? They come together quickly and easily, making them an ideal option for busy bakers. Whether you're entertaining guests or treating yourself, Pumpkin Churro Bites are a delectable way to celebrate fall.

## Detailed Ingredients

For the Bites:

1. 1 3/4 cups all-purpose flour
2. 3/4 cup granulated sugar
3. 3/4 cup brown sugar, packed
4. 1 teaspoon baking soda
5. 2 1/2 teaspoons pumpkin spice
6. 15 ounces pumpkin purée
7. 1/2 cup vegetable oil
8. 2 large eggs
9. 1 teaspoon vanilla extract

For the Cinnamon Sugar Coating:

1. 4 tablespoons butter, melted
2. 1/3 cup granulated sugar
3. 1/2 teaspoon cinnamon
4. 1/4 teaspoon pumpkin pie spice

## Prep Time

15 minutes

## Cook Time, Total Time, Yield

Cook Time: 12-15 minutes

Total Time: 27-30 minutes

Yield: 24 mini bites

### Detailed Directions and Instructions

#### Preheat Oven:

Begin by preheating your oven to 350°F (175°C). To ensure your Pumpkin Churro Bites have a perfect exterior, grease a mini muffin pan or line it with mini muffin liners.

#### Mix Dry Ingredients:

In a large bowl, combine the flour, granulated sugar, brown sugar, baking soda, and pumpkin spice. This mixture forms the foundation of your churro bites, so mix well to ensure all ingredients are evenly dispersed.

#### Mix Wet Ingredients:

In a separate bowl, whisk together the pumpkin purée, vegetable oil, eggs, and vanilla extract until the mixture is smooth and fully combined. This step adds moisture and flavor to your bites.

#### Combine Mixtures:

Gently fold the dry ingredients into the wet mixture, mixing just until combined. It's important not to overmix; a few lumps are perfectly fine. This will keep your bites light and fluffy.

#### Scoop into Pan:

Using a spoon or an ice cream scoop, fill each cup of the prepared mini muffin pan about 3/4 full with the batter. This will allow room for the bites to puff up as they bake.

#### Bake:

Place the muffin pan in your preheated oven and bake for 12-15 minutes, or until a toothpick inserted into the center of a bite comes out clean. Keep an eye on them towards

the end of the baking time to prevent over-baking.

**Cool:**

Once baked, allow the bites to cool in the pan for a few minutes. This will help them firm up slightly. After a short cooling period, transfer them to a large bowl.

**Coat with Cinnamon Sugar:**

While the bites are cooling, melt the butter in a small dish. In another bowl, mix together the granulated sugar, cinnamon, and pumpkin pie spice. Once the bites have cooled slightly, pour the melted butter over them, then toss them in the cinnamon sugar mixture until they are well coated. Shaking the bowl can help ensure even coating.

**Serve:**

Your Pumpkin Churro Bites are now ready to enjoy! Serve them warm and savor the delightful mix of flavors. They also keep well for the next day, making them an ideal make-ahead treat.

**Notes**

- Pumpkin purée can be store-bought or homemade. If using fresh pumpkin, ensure it is well-pureed and not too watery.
- Feel free to adjust the spices in the batter to suit your taste. If you love cinnamon or nutmeg, adding a touch more can elevate the flavor.

**Cook techniques**

- Folding: When combining the wet and dry ingredients, be gentle to maintain the lightness of the batter. Overmixing can lead to dense bites.
- Proper Measuring: Use the spoon and level method for flour to avoid adding too much, which can impact the texture.

**FAQ****Can I use a regular muffin pan instead of a mini muffin pan?**

Yes, but keep in mind that the baking time will increase significantly if using a standard muffin pan.

**Can I freeze these bites?**

Absolutely! Once cooled, place them in an airtight container and store in the freezer. They can be reheated easily in the oven.

**What can I substitute for pumpkin purée?**

You can use applesauce or mashed bananas for a different twist, though the flavor will differ.

**Can I make these bites dairy-free?**

Yes, you can substitute the butter with a dairy-free alternative and use plant-based milk in place of any dairy ingredients.

## Conclusion

Pumpkin Churro Bites are the perfect way to embrace the flavors of fall. Their cake-like texture, combined with the warm spices of cinnamon and pumpkin, creates a delicious treat that captures the essence of autumn in every bite. Easy to prepare and certain to please a crowd, these little bites are ideal for holiday gatherings, cozy evenings at home, or as a sweet pick-me-up during the day. So grab your ingredients, preheat your oven, and enjoy the warm, inviting flavors that come with these delightful mini treats.

**More recipes suggestions and combination****Cinnamon Sugar Donut Holes**

If you love the cinnamon sugar combination, try making donut holes coated in a similar fashion for breakfast or a snack.

**Pumpkin Bread Pudding**

Transform that extra pumpkin you have into a rich, decadent bread pudding for dessert.

**Spiced Apple Cider**

Pair these bites with a warm spiced apple cider to complete your autumn treat experience.

### **Pumpkin Cheesecake Bars**

For something a bit richer, consider making creamy pumpkin cheesecake bars with a gingersnap crust.

### **Chocolate Chip Pumpkin Muffins**

Add chocolate chips to your pumpkin muffins for a delightful twist that balances sweet and spice.

Embrace the fall flavors with these delectable recipes and enjoy sharing the warmth of homemade treats with friends and family.