



## Air Fryer Donut Holes

### Description

Air Fryer Donut Holes are a super simple yet delicious treat for the whole family. Ready within minutes, you can prepare these donut holes with scone mix or refrigerated biscuit dough!

### Duration:

**PREP TIME:** 5 mins

**COOK TIME:** 10 mins

**SERVINGS:** 25 pieces

**CALORIES:** 28 kcal

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### INGREDIENTS

- 320 grams scone mix or 1 tube Pillsbury Grands Flaky Biscuits
- 150 ml milk (if using scone mix)
- 4 tablespoons unsalted butter
- 4 tablespoons granulated sugar
- 1 tablespoon ground cinnamon

### INSTRUCTIONS

- In a mixing bowl add scone mix.  
320 gram scone mix
- Gradually add milk and knead the mixture very lightly to form a soft, smooth dough.  
150 ml milk
- Roughly pat down the dough onto a lightly floured surface until the dough is around 1-2 inch thickness.
- Using a small cookie cutter, cut the dough into doughnut rounds to make simple donut holes.

- You can also roll the dough into small equal sized balls.
- Spray the air fryer basket with cooking spray or use parchment paper.
- Arrange the donuts in a single layer in the basket of the air fryer. Ensure the bites are not touching each other.
- Air Fry for 8 minutes on 190 C or 375 degrees F. At 5 minutes, I would open the basket and see how the doughnuts are doing. Give the air fryer basket a little shake.
- The cooking time will adjust based on the size of your doughnut holes and your air fryer.
- Whilst the doughnuts are in the air fryer, you can prepare the topping.
- In a medium bowl, mix granulated sugar and cinnamon. Ensure your butter is melted and keep in a separate small bowl.  
4 tablespoon sugar, 1 tablespoon cinnamon
- Once the dough balls are done, dip them immediately in the melted butter. This helps the sugar to stick to the cooked donut holes.  
4 tablespoon unsalted butter
- Allow the excess to drain off and dunk into the cinnamon-sugar mixture.
- Remove and place on a baking sheet or wire rack.

## NOTES

## NUTRITION

### Air Fryer Donut Holes

Serving Size 1

#### Amount per Serving

**Calories:** 28

**Fat:** 2g

**Sodium:** 3 mg

**Potassium:** 11mg

**Carbohydrates:** 2g

#### Category

1. Air Fryer Recipes

#### Date

09/02/2025

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