



Air Fryer Cinnamon Rolls are a game-changer for anyone who loves this [classic treat](#) but wants a quicker, more efficient way to bake them. The air fryer not only speeds up the process but also adds a delightful texture, giving your rolls that perfectly golden crust while keeping the centers soft and gooey. Whether you're whipping up a batch for weekend brunch or satisfying a late-night sweet craving, this method is sure to impress. Plus, it's incredibly versatile—perfect for customizing with your favorite toppings, glazes, or fillings. Get ready to take your cinnamon roll experience to a whole new level!

Why Make Cinnamon Rolls in an Air Fryer?

You might wonder why anyone would make cinnamon rolls in an air fryer when an oven seems like the obvious choice. Here's why:

- **Faster Cooking Time:** Air fryers significantly reduce cooking time. No preheating required, and the convection heat ensures your rolls are evenly cooked in minutes rather than waiting for the oven.
- **Perfect Texture:** The compact space and hot circulating air in an air fryer create a crisp and caramelized cinnamon-sugar crust while keeping the inner layers soft and fluffy.
- **Energy Efficient:** Air fryers use less energy compared to an oven, making them an eco-friendly choice.
- **Versatile Results:** Air fryers are perfect for everything from classic cinnamon rolls to unique variations like cinnamon roll bites.

Ingredients You'll Need for Air Fryer Cinnamon Rolls

Here's a quick shopping list to get you started, whether you're using store-bought dough or making yours from scratch.

Store-Bought Ingredients:

- **Pillsbury Cinnamon Rolls** (or similar pre-packaged dough)
- Optional toppings like extra icing, chocolate drizzle, or sprinkles

Homemade Ingredients:

- **All-Purpose Flour**
- **Yeast** (active or instant)



- **Milk** (warm, to activate the yeast)
- **Granulated Sugar** and **Brown Sugar**
- **Unsalted Butter**
- **Ground Cinnamon**
- **Salt**
- **Egg**
- **Powdered Sugar** (for glazing)
- **Vanilla Extract**

Now that you've got your ingredients, it's time to get baking!

Step-by-Step Guide to Making Pillsbury Cinnamon Rolls in an Air Fryer

1. Preheat Your Air Fryer

While some air fryers don't require preheating, it helps ensure even cooking. Set your air fryer to 350°F and allow it to heat for a couple of minutes.

2. Prepare the Basket

Lightly spray your air fryer basket with nonstick cooking spray or line it with parchment paper to prevent sticking.

3. Arrange the Rolls

Place the cinnamon rolls in the basket with enough space between them for expansion. You may need to work in batches, depending on the size of your air fryer.

4. Cook the Rolls

Air fry the cinnamon rolls at 350°F for 8-10 minutes, flipping halfway through to ensure even browning.

5. Add the Icing

Spread the included icing over the freshly cooked cinnamon rolls while they're still warm. Enjoy!



How to Make Homemade Air Fryer Cinnamon Rolls from Scratch

For a more personalized touch, try making homemade cinnamon rolls. Here's how:

Dough:

1. Dissolve **yeast** and **1 tsp sugar** in warm milk. Allow it to bloom for 5 minutes.
2. Mix **flour**, **remaining sugar**, and **salt** in a large bowl. Add the yeast mixture, melted butter, and egg.
3. Knead until a soft dough forms, then allow it to rise for an hour.

Filling:

1. Roll out the dough into a rectangle.
2. Spread softened butter over the surface, then sprinkle with a mixture of **brown sugar** and **cinnamon**.

Roll and Cut:

1. Roll the dough tightly and cut into even portions.
2. Place into the air fryer basket and allow rolls to rest for 15 minutes before cooking.

Cook:

Air fry at 350°F for 10-12 minutes, checking halfway.

Glaze:

Combine powdered sugar, milk, and vanilla extract for a rich glaze. Pour over warm rolls and enjoy.

Quick and Easy Air Fryer Cinnamon Roll Bites Recipe

Ingredients:

- 1 can of refrigerated crescent roll dough
- 2 tablespoons of unsalted butter (softened)



- 1/4 cup brown sugar
- 1 teaspoon cinnamon
- 1/2 cup powdered sugar
- 1 tablespoon milk
- 1/4 teaspoon vanilla extract

Instructions:

Prepare the Dough:

- Unroll the crescent roll dough and press the seams together to form a single sheet.
- Cut the dough into small squares for bite-sized rolls.

Add the Filling:

- Brush each square with softened butter.
- Mix the brown sugar and cinnamon in a bowl, then sprinkle generously onto each square.

Roll and Shape:

- Roll each dough square into a ball, sealing the edges to keep the filling inside.
- Place each ball seam-side down into the air fryer basket.

Air Fry:

- Set the air fryer to 350°F and cook for 5-7 minutes, or until golden brown.
- Shake the basket once halfway through cooking for even browning.

Glaze and Serve:

- Whisk together powdered sugar, milk, and vanilla extract to create the glaze.
- Drizzle the glaze over the warm cinnamon roll bites and enjoy immediately!

Perfect Timing: How Long to Cook Cinnamon Rolls in an Air Fryer

Cooking time can vary based on your air fryer model and the size of the rolls. Use these general timings as a guide:



- **Store-Bought Rolls:** 8-10 minutes at 350°F
- **Homemade Rolls:** 10-12 minutes at 350°F
- **Cinnamon Roll Bites:** 6-7 minutes at 350°F

Always keep an eye on your rolls during the last few minutes to avoid overcooking.

No Yeast, No Problem: Air Fryer Cinnamon Rolls Recipe for Beginners

This quick and easy no-yeast cinnamon roll recipe is perfect for when you're short on time or new to baking. These rolls come together in minutes and cook beautifully in the air fryer.

Ingredients You'll Need

- **For the Dough:**
 - 2 cups all-purpose flour
 - 2 tablespoons granulated sugar
 - 2 teaspoons baking powder
 - 1/2 teaspoon salt
 - 3/4 cup milk (dairy or non-dairy)
 - 4 tablespoons melted butter or neutral cooking oil
- **For the Filling:**
 - 4 tablespoons softened butter
 - 1/3 cup brown sugar
 - 1 tablespoon ground cinnamon
- **Optional Glaze:**
 - 1/2 cup powdered sugar
 - 2 tablespoons milk
 - 1/2 teaspoon vanilla extract

Instructions

1. Make the Dough

- Mix the flour, sugar, baking powder, and salt in a large bowl.
- Add the milk and melted butter, stirring to form a soft dough.

2. Roll and Fill



- On a lightly floured surface, roll the dough into a rectangle (about 1/4 inch thick).
- Spread the softened butter evenly over the dough.
- Sprinkle the brown sugar and cinnamon on top, ensuring even coverage.

3. Shape the Rolls

- Carefully roll the dough into a log, keeping it tight.
- Slice into equal pieces, about 1 to 1.5 inches thick.

4. Cook in the Air Fryer

- Preheat your air fryer to 350°F for 2-3 minutes.
- Place the rolls in the air fryer basket, leaving space between them.
- Cook for 8-10 minutes, keeping an eye on them to ensure they don't overcook.

5. Glaze and Serve

- Mix the powdered sugar, milk, and vanilla extract to make the glaze.
- Drizzle over the warm cinnamon rolls and enjoy!

These no-yeast cinnamon rolls are soft, delicious, and perfect for a quick treat any time of day!

Exploring Reddit's Favorite Tips for Air Fryer Cinnamon Rolls

Here are some tried-and-tested Reddit tips:

- **Add Butter:** Brush melted butter on the rolls before air frying for a crisp and golden crust.
- **Use Parchment Paper:** Prevent sticking and cleanup headaches by lining your basket.
- **Add Extra Icing:** Who doesn't love extra frosting?

How to Achieve the Perfect Fluffy Texture

For soft, fluffy cinnamon rolls:

- Avoid overcrowding the basket so hot air circulates evenly.
- Allow enough resting time for yeast-based dough to rise fully.



- Don't rush the cooking time—under-cooked rolls are doughy.

Air Fryer Cinnamon Rolls vs. Oven-Baked Rolls

Feature	Air Fryer Cinnamon Rolls	Oven-Baked Cinnamon Rolls
Cooking Time	8-10 minutes	20-25 minutes
Energy Efficiency	Uses less energy due to quicker cooking times	Requires more energy to preheat and bake
Texture	Crispy outside with a soft center	Evenly baked, typically softer throughout
Batch Size	Limited by basket size	Can bake larger batches at once in the oven
Ease of Use	Quick, no preheating necessary	Requires preheating and monitoring
Versatility	Ideal for smaller portions or quick treats	Better for large gatherings or traditional baking
Flavor	Subtle difference due to air circulation	Classic taste with more consistent baking heat

Air fryers and ovens both have their merits, so the best choice depends on your needs. For speed and convenience, the air fryer shines, while the oven remains a classic choice for larger batches or traditional preparation.

Conclusion

When it comes to choosing between air fryer cinnamon rolls and oven-baked cinnamon rolls, it ultimately depends on your preferences and needs. If you're short on time or making a small batch, the air fryer provides a quick and efficient solution with great results. On the other hand, the oven is better suited for larger gatherings or when you want a classic, evenly baked texture. Both methods can deliver delicious cinnamon rolls, allowing you to enjoy this sweet treat regardless of your chosen approach.

FAQs

1. Can I use store-bought cinnamon rolls in an air fryer?

Absolutely! Store-bought cinnamon rolls are perfect for the air fryer. Simply follow the instructions on the package for temperature and timing, but be sure to keep an eye on them



as air fryers can sometimes cook faster than expected.

2. Do air fryer cinnamon rolls taste different from oven-baked ones?

While the taste is similar, air fryer cinnamon rolls may have a slightly crispier exterior due to the rapid air circulation, whereas oven-baked rolls tend to have a more consistent, classic texture.

3. Can I bake large batches of cinnamon rolls in an air fryer?

Air fryers are best suited for smaller batches due to their limited capacity. If you're preparing a dessert for a crowd, the oven might be a better choice.

4. Do I need to use parchment paper or oil in an air fryer?

For cinnamon rolls, parchment paper or a light coating of oil can help prevent sticking and make cleanup easier, but it's not strictly necessary.

5. Which method is faster, air fryer or oven?

The air fryer is typically faster, often cutting the cooking time in half compared to traditional oven baking, making it a great option for those in a hurry.