



Air Fryer Maple Bacon Donuts offer a delightful twist to satisfy your cravings for a sweet and savory treat. These delectable donuts combine the crispy texture of bacon with the irresistible sweetness of maple glaze, creating a flavor combination that is simply irresistible.

The best part? Making them in an air fryer not only ensures a perfect [golden crust](#) but also makes them a healthier option. In this blog, we will dive into the secrets behind the magic of air fryer donuts, share tips for crafting the perfect glaze, explore various donut recipes including clever hacks like using Bisquick or pancake mix, and reveal creative tricks for achieving the best results every time. Get ready to indulge in this guilt-free and mouthwatering delight!

## What Makes Air Fryer Maple Bacon Donuts a Healthy Option?

Traditional donuts are typically deep-fried, making them heavy on oils and fats. Air fryer donuts, however, use far less oil to achieve that golden crust, significantly cutting down on calories. Here's why they're a healthier alternative:

- **Less Oil, Same Results:** Air fryers rely on hot air circulation to mimic the crispy texture of fried treats, requiring only a light spritz of cooking spray.
- **Customizable Ingredients:** By using wholesome options like Greek yogurt or whole-grain flours, you can boost the nutritional value.
- **Lower Fat Content:** Even with the indulgent maple bacon glaze, the overall fat content remains lower thanks to the air fryer's cooking process.

Healthier doesn't have to mean flavorless, and these donuts are proof!

## The Perfect Glaze: How to Make Glazed Donuts in an Air Fryer

The glaze is what takes your air fryer donuts from "good" to "absolutely amazing." Here's a simple yet foolproof recipe for maple glaze:

### Ingredients:

- 1 cup powdered sugar



- 3 tablespoons maple syrup
- 1-2 tablespoons milk (adjust consistency as needed)
- A pinch of salt

### **Instructions:**

1. Whisk all ingredients together until smooth and glossy.
2. Dip your air-fried donuts into the glaze while they're slightly warm for perfect coverage.
3. Sprinkle crispy bacon bits immediately after glazing for a sweet-and-savory punch!

## **Using Bisquick to Create Fluffy Air Fryer Donuts**

Making air fryer donuts using Bisquick is a convenient and time-saving option that still delivers deliciously fluffy results. Here's a step-by-step guide to creating these delectable treats:

### **Ingredients:**

- 2 cups Bisquick baking mix
- 1/2 cup milk
- 2 tablespoons sugar
- 1 teaspoon vanilla extract
- Cooking spray

### **Instructions:**

1. In a mixing bowl, combine the Bisquick baking mix, milk, sugar, and vanilla extract. Stir until a soft dough forms.
2. Lightly flour a surface and roll out the dough to a thickness of about 1/2 inch.
3. Use a donut cutter or a round cookie cutter to cut out the donut shapes. You can also use the rim of a glass for the outer circle and the cap of a soda bottle for the inner hole.
4. Preheat the air fryer to 350°F (180°C).
5. Lightly coat the air fryer basket with cooking spray to prevent sticking.
6. Place the donuts in a single layer in the air fryer basket, making sure not to overcrowd them.
7. Air fry the donuts for 5 to 7 minutes, or until they turn golden brown on both sides.
8. Remove the donuts from the air fryer and let them cool slightly.



9. Optional: Dip the donuts in a glaze of your choice or sprinkle them with powdered sugar.
10. Enjoy your fluffy Bisquick air fryer donuts while they are still warm for the best taste and texture.

With this simple Bisquick recipe, you can whip up a batch of fluffy and irresistible air fryer donuts in no time. Enjoy the delightful combination of a soft and tender interior with a golden, crispy exterior.

## Donut Air Fryer Hack: Tips and Tricks for Perfect Results

Creating delicious air fryer donuts is a breeze with these handy tips and tricks. Follow these steps to achieve perfect results every time:

1. **Preheat Properly:** Ensure your air fryer is preheated to the recommended temperature (350°F) before placing the donuts inside. This helps create the ideal cooking environment for a golden and crispy exterior.
2. **Use Cooking Oil Spray:** To prevent the donuts from sticking to the air fryer basket, lightly spray it with cooking oil before placing the doughnuts inside. This will help them cook evenly without any hassle.
3. **Don't Overcrowd:** Give each donut enough space in the air fryer basket. Avoid overcrowding, as this can lead to uneven cooking and result in less-than-perfect donuts. If necessary, cook the donuts in multiple batches.
4. **Flip for Even Cooking:** Halfway through the cooking time, flip the donuts using tongs or a spatula. This ensures that both sides are evenly cooked, resulting in a consistent texture and flavor.
5. **Be Mindful of Cooking Time:** Keep a close eye on the donuts as they cook. Cooking times may vary depending on the size and thickness of the donuts, as well as the specific air fryer model. Adjust the cooking time accordingly to achieve the desired level of doneness.

By following these tips and tricks, you'll achieve perfect, fluffy, and irresistible air fryer donuts every time. Get ready to indulge in this delightful treat without the guilt of deep frying. Enjoy!



## Step-by-Step Guide: How to Make Doughnuts in an Air Fryer

### Ingredients:

- 1½ cups all-purpose flour
- 1 tsp baking powder
- ½ cup sugar
- ½ cup milk
- 2 tbsp melted butter

### Instructions:

1. Combine the dry ingredients, then slowly mix in the milk and butter to form your dough.
2. Roll out the dough and cut into donuts.
3. Preheat your air fryer to 350°F and spray the basket with cooking oil.
4. Air fry donuts for 4 minutes, flip, and fry another 3-4 minutes.

They're ready to glaze, sprinkle, or simply enjoy as they are!

## Adding a Healthy Twist: Greek Yogurt Donuts in the Air Fryer

If you're looking for a healthier alternative to traditional donuts, why not try making Greek yogurt donuts in the air fryer? These delightful treats provide a moist and tender texture while reducing the amount of butter and sugar typically used in traditional recipes.

### Ingredients:

- 1½ cups all-purpose flour
- 1 tsp baking powder
- ½ cup sugar
- ½ cup Greek yogurt
- 2 tbsp melted butter
- 2 eggs
- 1 tsp vanilla extract



## Instructions:

1. In a mixing bowl, combine the flour and baking powder. In a separate bowl, whisk together the sugar, Greek yogurt, melted butter, eggs, and vanilla extract until well combined.
2. Slowly add the wet ingredients to the dry ingredients, stirring until just combined. Be careful not to overmix, as this can result in dense donuts.
3. Lightly grease the air fryer basket with cooking oil. Spoon the donut batter into a piping bag or a sealable plastic bag with a corner cut off.
4. Pipe the batter into the preheated air fryer, forming donut shapes. Leave some space between each donut to allow for even cooking.
5. Set the air fryer temperature to 350°F and cook the donuts for 6-8 minutes, or until golden brown and cooked through. Flip the donuts halfway through the cooking time for even browning.
6. Once cooked, remove the donuts from the air fryer and let them cool on a wire rack. You can enjoy them as they are or glaze them with your favorite toppings, such as a simple powdered sugar glaze, cinnamon sugar, or a drizzle of melted chocolate.
7. Serve and enjoy these guilt-free Greek yogurt donuts as a delightful and healthier treat!

Now you can indulge in a delicious batch of donuts that are not only satisfying but also provide a boost of protein from the Greek yogurt. Enjoy these delightful treats as a healthier alternative to traditional donuts, without compromising on flavor or texture. Happy air frying!

## Air Fryer Croissant Donuts: A Flaky Delight

To take your air frying adventures to the next level, try making delicious croissant donuts right in your air fryer. With their flaky layers and irresistible sweetness, these treats are sure to become a favorite. Here's how to make them:

### Key Ingredients for the Perfect Croissant Donuts

- Store-bought croissant dough for convenience and ease
- Granulated sugar and cinnamon for a classic flavor combination
- Melted butter to add richness and enhance the texture
- Powdered sugar for a sweet finishing touch



## Instructions:

1. Roll out the croissant dough on a lightly floured surface, ensuring it is evenly flattened.
2. Cut the dough into donut shapes using a donut cutter or a round cookie cutter for the outer shape and a smaller one for the donut hole.
3. Preheat your air fryer to the recommended temperature.
4. Place the donuts in the air fryer basket, leaving enough space between them for them to expand.
5. Air fry the donuts for a few minutes on each side until they turn golden brown and become puffy.
6. While the donuts are still warm, brush them with melted butter and roll them in a mixture of granulated sugar and cinnamon.
7. Finish by dusting the donuts with powdered sugar for an extra touch of sweetness.
8. Serve and enjoy these flaky croissant donuts with a hot cup of coffee or your favorite beverage.

Indulge in these delightful croissant donuts straight from the air fryer, and savor the perfect combination of flakiness and sweetness. It's a treat that will surely satisfy your cravings!

## Turning Pancake Mix Into Delicious Air Fryer Donuts

If you're looking for a quick and easy way to make mouthwatering air fryer donuts, look no further than your trusty pancake mix. With just a few simple steps, you can transform this pantry staple into delectable treats with a crispy exterior and a soft, fluffy interior. Here's how:

1. **Prep the Pancake Mix:** Follow the instructions on your pancake mix to prepare the batter. If desired, add a pinch of cinnamon or vanilla extract for extra flavor.
2. **Preheat the Air Fryer:** Preheat your air fryer to 350°F (175°C) to ensure the perfect cooking temperature.
3. **Grease the Air Fryer Basket:** Lightly coat the air fryer basket with cooking spray or brush it with melted butter to prevent the donuts from sticking.
4. **Pipe the Donut Shapes:** Transfer the pancake batter to a piping bag or a zip-top bag with a corner snipped off. Pipe the batter into donut shapes onto the greased air fryer basket.
5. **Cook in Batches:** Depending on the size of your air fryer, you may need to cook the donuts in batches. Arrange them in a single layer, making sure they don't touch each other.



6. **Air Fry the Donuts:** Place the basket in the preheated air fryer and cook the donuts for about 4-5 minutes on each side. Flip them halfway through to ensure even browning.
7. **Coat with Cinnamon Sugar:** While the donuts are still warm, brush them with melted butter and roll them in a mixture of granulated sugar and cinnamon.
8. **Serve and Enjoy:** Finish by dusting the donuts with powdered sugar for an extra touch of sweetness. Serve and enjoy these delightful air fryer donuts straight from the air fryer, and savor the perfect combination of flakiness and sweetness. It's a treat that will surely satisfy your cravings!

With this simple technique, you can whip up a batch of irresistible air fryer donuts using pancake mix. Customize them with your favorite toppings or glazes for a delightful treat any time of the day. Happy cooking!

## Key Ingredients for the Best Maple Bacon Donuts

What sets maple bacon donuts apart is their flawless combination of salty and sweet. Here's what you'll need:

- Smoky thick-cut bacon, oven-crisped to perfection
- Pure maple syrup for that deep, authentic flavor
- High-quality flour for a soft, fluffy texture

## Air Fryer Settings: Achieving the Perfect Donut Texture

To achieve that ideal donut texture, follow these simple steps when using your air fryer:

1. **Preheat** the air fryer to the recommended temperature for baking, usually around 350°F (175°C). Preheating ensures even cooking and a nicely browned exterior.
2. **Lightly grease** the air fryer basket or tray with cooking spray or a light coating of oil. This prevents the donuts from sticking and helps them achieve a crispy, golden exterior.
3. **Place** the prepared donuts in a single layer in the air fryer basket or tray, leaving some space between each donut to ensure proper airflow and even cooking.
4. **Set** the cooking time and temperature as per the recipe or the guidelines provided by your air fryer. Typically, donuts need to be cooked for about 8 to 12 minutes, but this may vary depending on the size and thickness of the donuts.
5. **Flip** the donuts halfway through the cooking time to ensure even browning on both



sides. Use a pair of tongs or a spatula to gently turn the donuts over.

6. **Monitor** the donuts closely as they cook. Adjust the cooking time if needed to achieve your desired level of doneness and texture. Keep in mind that air fryers tend to cook faster than traditional methods, so it's essential to keep an eye on the donuts to avoid overcooking.
7. **Remove** the donuts from the air fryer and let them cool slightly before adding any glazes or toppings. This allows the donuts to set and ensures that the glazes or toppings adhere well to the surface.

By following these air fryer settings, you can achieve perfectly cooked donuts with a soft and fluffy interior and a deliciously crisp exterior. Enjoy the delightful taste of homemade donuts made effortlessly with your air fryer!

## Maple Bacon Glaze: How to Get the Right Sweet and Savory Balance

Creating the perfect maple bacon glaze for your air fryer donuts is all about striking the right balance between sweetness and savory bacon flavor. Here are some tips to help you achieve that delectable combination:

- **Quality Ingredients:** Start with high-quality maple syrup and crispy cooked bacon. Using real maple syrup will enhance the natural sweetness, while crispy bacon adds a savory and smoky element to the glaze.
- **Maple Syrup to Bacon Ratio:** Experiment with the ratio of maple syrup to bacon to find your desired balance. Start with a smaller amount of bacon and gradually increase to achieve the desired level of bacon flavor without overpowering the sweetness.
- **Cooking the Bacon:** Crispy bacon works best for the glaze. Fry or bake the bacon until it reaches a crispy texture, then finely chop or crumble it before adding it to the glaze.
- **Balancing Sweetness:** If the glaze is too sweet, you can counterbalance it with a touch of acidity. Add a small amount of lemon juice or apple cider vinegar to cut the sweetness and enhance the other flavors in the glaze.
- **Adjusting Consistency:** To achieve the ideal consistency, start with a small amount of maple syrup and gradually add more until the glaze reaches your desired thickness. If it becomes too thick, you can thin it out with a splash of milk or cream.

Play around with these tips and adjust the ingredients to your taste preferences. The perfect maple bacon glaze will elevate your air fryer donuts to new levels of deliciousness,





combining the sweetness of maple with the irresistible savoriness of bacon. Enjoy the delightful balance of flavors in every bite!

## Why the Air Fryer is Ideal for Making Donuts at Home

Air fryers make donut-making:

- **Efficient** (less mess)
- **Healthier** (low-calorie alternatives)
- **Fun** (great for experimenting with flavors)

## Storing and Reheating Air Fryer Maple Bacon Donuts

Air fryer donuts are best eaten fresh, but you can store leftovers:

- **Storing:** Use an airtight container for up to 2-3 days.
- **Reheating:** Pop them back into the air fryer for 1-2 minutes at 300°F.

## Creative Variations of Air Fryer Donuts to Try at Home

Feeling adventurous? Try adding these twists:

- Chocolate dip & almond sprinkles
- Lemon glaze with poppy seeds
- Pumpkin spice and cinnamon sugar coating

## Troubleshooting Common Issues When Making Air Fryer Donuts

While making air fryer donuts is a delightful experience, you may encounter a few challenges along the way. Here are some common issues and their solutions to help you achieve perfect results:

- **Donuts Not Rising Enough:**
- Ensure that the yeast is fresh and activated properly. Allow enough time for the dough to rise in a warm, draft-free area. Check that the dough is properly kneaded and not overworked, as this can hinder rising.



- **Donuts Turning Out Dry:**
- Avoid overcooking the donuts, as this can result in dryness. Follow the recommended cooking time and temperature, and monitor the donuts closely to prevent over-browning.
- **Donuts Sticking to the Air Fryer Basket:**
- Grease the air fryer basket lightly before placing the donuts to prevent sticking. You can also use parchment paper or silicone baking mats to line the basket.
- **Unevenly Cooked Donuts:**
- Ensure that you space the donuts evenly in the air fryer basket to allow proper air circulation. Flip the donuts halfway through the cooking time for even browning and cooking.

By troubleshooting these common issues and following the tips provided, you'll be able to overcome any challenges and create delicious air fryer donuts with ease. Happy baking!

## Why Air Fryer Maple Bacon Donuts Are Your New Favorite Treat

Air fryer maple bacon donuts bring the best of all worlds—indulgence, convenience, and health-conscious baking. By following these tips and recipes, you'll become a pro in no time. Plus, the air fryer offers endless opportunities for experimentation and creativity.

Looking for more air fryer recipes or baking hacks? Subscribe to our newsletter today for your weekly dose of tips, tricks, and culinary inspiration.

## Conclusion

In conclusion, air fryer donuts are a delightful treat that combines indulgence and health-conscious baking. With the convenience and versatility of the air fryer, you can easily create delicious donuts right at home. By following the troubleshooting tips and recipes provided, you'll be able to overcome any challenges and perfect your donut-making skills. So why not indulge in the irresistible combination of maple and bacon in your air fryer donuts? Give it a try and discover your new favorite treat. Don't forget to subscribe to our newsletter for more air fryer recipes, baking hacks, and culinary inspiration. Happy baking!



## FAQs

### **Q: Can I use any type of donut dough in an air fryer?**

A: Yes, you can use various types of donut dough in an air fryer, including yeast-based dough, cake-like batter, or even store-bought dough. Just make sure to adjust the cooking time and temperature according to the specific dough recipe or instructions.

### **Q: Can I make gluten-free or vegan air fryer donuts?**

A: Absolutely! Air fryers are versatile appliances, and you can easily adapt donut recipes to be gluten-free or vegan. Simply replace traditional flour with gluten-free flour or use plant-based substitutes like almond milk and flax eggs. There are plenty of gluten-free and vegan donut recipes available online to help you get started.

### **Q: How should I store leftover air fryer donuts?**

A: To keep your air fryer donuts fresh, store them in an airtight container at room temperature for up to two days. If you want to extend their shelf life, you can refrigerate them for up to five days or freeze them for up to three months. Just make sure to let them cool completely before storing and reheat them in the air fryer or microwave when ready to enjoy.

### **Q: Can I make mini donuts in an air fryer?**

A: Absolutely! Air fryers are perfect for making mini donuts too. Simply adjust the cooking time accordingly, as mini donuts will require less time to cook compared to regular-sized ones. Feel free to experiment with different sizes and shapes to create a variety of delightful treats.

### **Q: Can I use my air fryer for other baking recipes?**

A: Yes, you can! Air fryers are versatile appliances that can be used for various baking recipes. From cookies and cakes to pastries and bread, you can explore a wide range of baking options in your air fryer. Just make sure to adjust the temperature and cooking time according to the specific recipe you are using.

Remember to always refer to your specific air fryer's instructions and cookbooks for more tips and guidance on using your air fryer for baking and other culinary adventures. Enjoy



the delicious world of air fryer baking!