



Donut Holes from Biscuits in an Air Fryer represent a delightful blend of convenience and culinary innovation. This method allows you to create delectable treats with minimal effort, all while maintaining a focus on taste and texture. Leveraging the air fryer's ability to cook quickly and evenly, you'll find that each bite offers a perfect balance of crispy exterior and tender interior.

The beauty of using biscuit dough lies in its accessibility and ease, making it an ideal choice for any home cook looking to impress without spending hours in the kitchen. Prepare to embark on a delicious adventure that redefines how you think about homemade desserts.

Why Choose Air Fryer Donut Holes Over Traditional Frying Methods?

The age of air fryers has transformed home cooking—and with good reason. Compared to traditional frying, using an air fryer has unparalleled benefits.

Firstly, air fryers drastically reduce your oil consumption. Instead of submerging dough in hot oil, air fryers use rapid heat circulation to crisp up food. This means healthier snacks without sacrificing crunch or flavor. It's perfect for donut holes, delivering the golden-brown hue we all love without soaking in unnecessary calories.

Secondly, the air fryer minimizes the mess. No greasy stovetops, no leftover frying oil to discard—just pop your donut holes in the fryer and watch the magic happen! Cleaning up is easier, leaving you with more time to enjoy your treat.

Lastly, air frying is faster and more consistent than traditional frying. Say goodbye to standing over hot oil trying to regulate the temperature, and hello to hands-off, worry-free cooking. The process is swift, so you can enjoy fresh, warm donut holes in under 15 minutes.

Quick and Easy Recipe Donut Holes from Biscuits in the Air Fryer

Now that you know why air frying is the way to go, let's jump into the details of making these delightful donut holes.



Ingredients:

- 1 can of pre-made biscuit dough (like Pillsbury Grands Biscuits)
- Melted butter for coating
- Cinnamon-sugar mix for dusting or powdered sugar

Instructions

1. Preheat your air fryer to 350°F.
2. Cut the biscuit dough into small, even pieces—about 1-inch round. These will puff up into perfect donut hole sizes.
3. Lightly grease the air fryer basket to prevent sticking.
4. Arrange the dough pieces in the basket, leaving space between each for expansion.
5. Air fry for 5-6 minutes, flipping halfway through for even browning.
6. Once golden, brush them with melted butter and roll in cinnamon-sugar or dust with powdered sugar.

Enjoy warm!

The Best Air Fryer for Donut Holes: Choosing the Right Model

Selecting the optimal air fryer is crucial to ensure your donut holes turn out perfectly crispy and delicious. Here are the steps to guide you in choosing the right model:

1. **Determine the Capacity:** Consider how many donut holes you'd like to make at once. If you're planning for big gatherings or have a large family, opt for an air fryer with a larger capacity, such as 5 quarts or more, to avoid multiple batches.
2. **Check Temperature Settings:** Look for models with precise temperature controls ranging from 300°F to 400°F. This range will give you the flexibility needed for different recipes and ensure even cooking.
3. **Consider the Design and Build:** A model with a non-stick basket and easy-to-clean parts can significantly simplify your post-cooking cleanup. Durable materials and a sleek design can also complement your kitchen decor.
4. **Prioritize Safety Features:** Choose an air fryer with essential safety features like automatic shut-off and heat-resistant handles. This will provide peace of mind while cooking.
5. **Read Reviews and Ratings:** Customer reviews on performance, durability, and ease



of use can offer valuable insights. Focus on models rated highly for even heat distribution and consistent results.

6. **Evaluate Additional Features:** Extra features such as preset cooking functions, digital controls, and an intuitive interface can enhance the air frying experience and provide greater cooking versatility.

By following these steps, you'll find an air fryer that meets your needs and enhances your ability to create the perfect batch of donut holes every time.

How Long to Cook Donut Holes from Biscuits in the Air Fryer: Time and Temperature Guide

Getting the timing and temperature right is crucial for achieving perfectly cooked donut holes—crispy on the outside and fluffy on the inside. Follow this professional guide to ensure customer satisfaction and a delightful baking experience every time.

Step-by-Step Cooking Guide:

1. Preparation:

- Preheat your air fryer to 350°F. This temperature ensures a quick cook without burning the outside before the inside is done.

2. Arrange in the Basket:

- After cutting the biscuit dough into 1-inch rounds, spray or lightly oil the air fryer basket to avoid sticking.
- Place the dough pieces in a single layer, leaving space for air to circulate and ensuring an even cook.

3. Cooking Time:

- Cook the donut holes for 5-6 minutes.
- At the halfway mark, approximately 3 minutes in, open the fryer and gently flip each piece to promote an even golden color on both sides.

4. Final Check:

- Once the donut holes are golden and puffed up, test one by inserting a toothpick to ensure it's cooked through. It should come out clean.



5. **Finishing Touch:**

- Remove from the air fryer and immediately coat with melted butter.
- Roll in cinnamon-sugar or dust with powdered sugar to enhance flavor and presentation.

By adhering to these precise cooking instructions, you can confidently create a delicious snack that delights your taste buds and impresses your family or guests.

No Yeast? No Problem! Making Air Fryer Donut Holes Without Yeast

Don't let the absence of yeast deter you from enjoying delicious homemade donut holes. With a few simple tweaks, you can whip up these tasty treats with ingredients you likely already have in your pantry. Here's how:

Steps:

1. **Gather Your Ingredients:** For yeast-free donut holes, you'll need self-rising flour, milk, sugar, and a touch of vanilla extract for flavor. These pantry staples are the perfect foundation for this quick recipe.
2. **Prepare the Dough:** Begin by combining 1 cup of self-rising flour with 1 tablespoon of sugar in a mixing bowl. Gradually add 1/2 cup of milk and 1 teaspoon of vanilla extract, mixing until a soft, sticky dough forms.
3. **Shape the Dough:** Lightly flour your hands and work surface, then divide the dough into small, even portions. Roll them gently into 1-inch balls to achieve the ideal size for donut holes.
4. **Preheat Your Air Fryer:** Set your air fryer to 350°F and allow it to preheat. This step ensures that your donut holes cook evenly and develop a nice golden crust.
5. **Air Fry the Dough:** Lightly grease the air fryer basket, then arrange the dough balls with space between each to prevent sticking. Cook them for about 8-10 minutes, flipping halfway through to ensure they brown evenly on all sides.
6. **Add a Sweet Finish:** Once cooked, brush with a little melted butter and toss them in your choice of cinnamon-sugar or powdered sugar for a sweet coating.

This yeast-free method promises the same delightful taste and texture of traditional donut holes—quickly, conveniently, and without any fuss. Enjoy the warm, fluffy core and satisfy your sweet craving anytime!



Air Fryer Donut Holes with Greek Yogurt: A Healthier Twist on a Classic

Incorporating Greek yogurt into your air fryer donut holes adds a boost of protein and a delightful tanginess, making them a little healthier while retaining their indulgent nature. Follow these steps to whip up this nutritious version:

Ingredients:

- 1 cup self-rising flour
- 1 cup Greek yogurt
- Melted butter for coating
- Cinnamon-sugar mix for dusting or powdered sugar

Instructions:

1. **Prepare the Dough:** In a mixing bowl, combine the self-rising flour and Greek yogurt until a dough forms. Knead lightly just enough to bring it together seamlessly.
2. **Portion the Dough:** Roll the dough into small balls, around 1-inch in diameter. This size is perfect for ensuring even cooking in the air fryer.
3. **Preheat the Air Fryer:** Set your air fryer to 350°F and let it preheat for about 3 minutes.
4. **Arrange in the Basket:** Lightly coat the air fryer basket with non-stick spray to prevent sticking. Place the dough balls in the basket, ensuring there's space between each for proper air circulation.
5. **Air Fry the Donut Holes:** Cook the dough balls in the air fryer for 5-7 minutes. Check halfway through and shake or flip them to promote even browning.
6. **Finish with Toppings:** Once cooked to a golden perfection, remove the donut holes and brush with a slight layer of melted butter. Roll them in cinnamon-sugar or dust with powdered sugar, according to your preference.

Enjoy these Greek yogurt-enhanced donut holes warm, and revel in the healthier twist on this timeless treat!

How to Use Grands Biscuits for Air Fryer Donut Holes:



Step-by-Step Guide

Creating delicious donut holes using Grands Biscuits in an air fryer is a straightforward process that yields delightful results every time. Follow these steps to achieve sweet perfection:

1. Prepare Your Ingredients

Start with a can of Grands Biscuits and your preferred toppings like melted butter, cinnamon-sugar, or powdered sugar. Have everything ready to ensure a smooth cooking process.

2. Preheat the Air Fryer

Set your air fryer to 350°F and let it preheat for a few minutes. Proper preheating is essential for even cooking and to achieve that perfect golden hue.

3. Cut the Biscuit Dough

Open the can of Grands Biscuits and separate the dough. Use a knife or kitchen scissors to cut each biscuit into quarters. These pieces will puff up beautifully to form your donut holes.

4. Lightly Grease the Basket

Apply a thin layer of non-stick spray or brush some oil on the fryer basket. This step prevents sticking and makes turning the dough pieces effortless.

5. Arrange Dough Pieces in the Basket

Place the cut pieces in a single layer in the air fryer basket, ensuring there is space between each piece. This setup allows for even cooking and proper air circulation.

6. Air Fry the Dough

Cook for 5-6 minutes at 350°F. Halfway through the cooking time, open the air fryer and gently flip each piece to promote uniform browning and doneness.

7. Apply Toppings

Once cooked, remove the donut holes from the air fryer. Brush with melted butter and roll



them in cinnamon-sugar or dust with powdered sugar for that extra touch of sweetness.

8. Serve and Enjoy

Serve your freshly made donut holes warm. The airy texture combined with a sweet coating is sure to satisfy your cravings and impress anyone you serve them to. Enjoy the blend of convenience and indulgence your air fryer makes possible!

Simple 2-Ingredient Air Fryer Donut Holes

A Quick and Delicious Treat

Ingredients

- Store-bought biscuit dough
- Sugar or cinnamon-sugar for topping

Why Two Ingredients?

- Convenience: Minimal shopping and prep work required
- Fast: From fridge to plate in under 15 minutes

Step-by-Step Instructions

1. **Preheat** your air fryer to 350°F.
2. **Prepare** the dough by cutting it into small, uniform pieces.
3. **Lightly grease** the air fryer basket.

Air Frying Process

- **Arrange** dough pieces in a single layer.
- **Cook** for 5-6 minutes, flipping halfway for consistency.

Topping Options

- **Classic sugar:** Roll in granulated sugar for sweetness.
- **Cinnamon-sugar:** Add a touch of spice for flavor depth.



Serving Suggestions

- **Pair** with coffee or tea for a complete snack.
- **Serve** warm for the best taste and texture.

Benefits of Using Biscuit Dough

- **Reliable texture:** Fluffy interior, crispy exterior.
- **Versatile baking:** Works well with different toppings and fillings.

Precautions

- **Monitor closely** to avoid burning; slight variability may exist between air fryer models.

Clean-Up Tips

- **Allow** the basket to cool before cleaning.
- **Wipe** with a damp cloth for easy maintenance.

Can You Make Donut Holes from Pancake Mix in the Air Fryer?

Absolutely! Using pancake mix is a creative and convenient way to whip up delicious donut holes in your air fryer. The process is remarkably simple, making it a fantastic option for quick breakfasts or unexpected dessert cravings. To begin, combine pancake mix with water or milk until it forms a dough-like consistency. Shape the mixture into small balls, ensuring they are roughly the same size for even cooking.

Preheat your air fryer to 350°F, lightly grease the basket, and arrange the dough balls in a single layer, leaving space between each. Cook for about 5-6 minutes, flipping halfway through for uniform browning. Once cooked, give them a quick roll in cinnamon-sugar or a dusting of powdered sugar. The result is a delightful batch of golden, fluffy donut holes, offering the warm, comforting taste of pancakes in every bite!

Making Air Fryer Donut Holes in a Ninja Air Fryer Step-



by-Step Guide

Creating delicious donut holes using a Ninja Air Fryer is straightforward and rewarding. Here's how to achieve perfectly crispy results:

Steps:

1. **Gather Ingredients:** Begin with a can of pre-made biscuit dough, melted butter, and your choice of toppings such as cinnamon-sugar or powdered sugar.
2. **Preheat the Air Fryer:** Set your Ninja Air Fryer to 350°F and allow it to preheat for a few minutes to ensure even cooking.
3. **Prepare the Dough:** Open the biscuit dough and cut into evenly sized pieces, about 1-inch in diameter. This size ensures even cooking and the perfect donut hole shape.
4. **Grease the Basket:** Lightly spray or brush the air fryer basket with oil to avoid sticking, which allows for smooth removal of the donut holes later.
5. **Arrange and Cook:** Place the dough pieces into the basket. Ensure there's enough space between each piece for expansion and air circulation. Cook for 5-6 minutes, flipping them halfway through for uniform browning.
6. **Finish and Enjoy:** Once they are golden brown, remove the donut holes from the fryer. Immediately brush them with melted butter and roll them in your chosen topping. Serve warm and enjoy these delightful treats fresh from the Ninja Air Fryer.

Tips for Perfectly Golden Air Fryer Donut Holes Every Time

Achieving the ultimate golden perfection in your air fryer donut holes requires attention to detail and a few strategic steps. Here's how you can ensure your treats come out flawlessly every time:

1. **Preheat Your Air Fryer:** Always preheat your air fryer to the recommended 350°F before placing the donut holes inside. This ensures they begin cooking immediately and evenly.
2. **Proper Spacing:** Avoid overcrowding the air fryer basket. Leave enough space between each piece to allow for hot air circulation, which is crucial for even cooking and browning.
3. **Flip for Even Cooking:** At the halfway mark, gently flip each donut hole. This step guarantees that both sides receive equal heat exposure, preventing any undercooked



or burnt sections.

4. **Use a Light Oil Spray:** If needed, lightly coat the donut holes with oil before air frying. This helps promote a crisp, golden exterior without adding excess grease.
5. **Monitor Cook Time:** Stay attentive to the cooking time, checking for doneness at around 5 minutes, and adjust as necessary based on the air fryer model you are using.
6. **Experiment with Coatings:** After air frying, quickly dip the hot donut holes in melted butter followed by your choice of coating. For the best adherence, apply the finish while they're still hot.

By following these steps, you can deliver consistently delightful, golden donut holes that rival any bakery creation—all from the comfort of your kitchen.

Adding a Sweet Touch Toppings and Glazes for Air Fryer Donut Holes

Elevate your air fryer donut holes with delightful toppings and glazes. Follow these steps to create irresistible treats that will captivate your taste buds:

1. Cinnamon Sugar:

- Combine 1/2 cup of granulated sugar with 2 tablespoons of ground cinnamon in a shallow bowl.
- After air frying, brush the donut holes with melted butter and roll them in the cinnamon sugar mixture.

2. Classic Glaze:

- In a bowl, whisk together 1 cup of powdered sugar, 2 tablespoons of milk, and 1/2 teaspoon of vanilla extract.
- Dip each donut hole into the glaze, allowing excess to drip off before setting them on a wire rack to dry.

3. Chocolate Drizzle:

- Melt 1/4 cup of chocolate chips with 1 tablespoon of coconut oil in the microwave, stirring until smooth.
- Drizzle over the donut holes using a spoon or piping bag for a rich finish.

4. Sprinkles and Icing:



- Prepare a simple icing by mixing 1 cup of powdered sugar with 2-3 tablespoons of milk until smooth.
- Dip donut holes in the icing and immediately sprinkle with colorful sprinkles for a festive touch.

5. **Berry Jam Glaze:**

- Warm 1/4 cup of berry jam in the microwave until it reaches a pourable consistency.
- Dip or drizzle the jam over the donut holes for a fruity, sweet glaze.

Experiment with these toppings and glazes to customize your donut holes and create a delightful experience for any occasion!

How to Store and Reheat Leftover Air Fryer Donut Holes

Storing Your Donut Holes

1. **Allow to Cool Completely:** Before storing, make sure your donut holes have cooled to room temperature to prevent condensation from forming inside the storage container.
2. **Use an Airtight Container:** Place your cooled donut holes in an airtight container. This will keep them fresh and prevent them from becoming stale.
3. **Refrigerate or Freeze:** If you plan to consume them within 3-4 days, store the donut holes in the refrigerator. For longer storage, freeze them—this extends their shelf life to about three months.

Reheating Instructions

1. **Preheat Your Air Fryer:** Set your air fryer to 300°F to gently reheat the donut holes without drying them out.
2. **Arrange for Even Heating:** Remove the donut holes from the container and arrange them in a single layer in the air fryer basket, ensuring enough space between each for proper air circulation.
3. **Reheat with Care:** Heat for 2-3 minutes or until they are warmed through. Be cautious not to overheat, as this can make them dry and tough.
4. **Enjoy Freshly Reheated:** Once heated, enjoy your donut holes warm. Add extra toppings if desired to enhance flavor after reheating.



Comparing Air Fryer Donut Holes to Traditional Donuts: What’s the Difference?

Aspect	Air Fryer Donut Holes	Traditional Donuts
Cooking Method	Cooked using hot circulating air in an air fryer.	Typically fried in hot oil.
Oil Usage	Minimal or no oil required for cooking.	Requires a substantial amount of oil.
Texture	Light and airy with a slight crisp from air frying.	Typically denser and more oily.
Health Factor	Lower in calories and fat due to reduced oil use.	Higher in calories and fat.
Convenience	Quick and easy with less cleanup.	Requires more preparation and cleanup.
Equipment	Air fryer needed.	Deep fryer or pot with oil necessary.
Flavor	Slightly different due to cooking method, but customizable with toppings.	Classic fried donut flavor.

Start Frying Smarter

Embrace the future of cooking with our innovative air fryer methods, designed to meet your modern lifestyle needs while prioritizing health and flavor. Air frying offers a fantastic alternative for those who love crispy textures without excessive oil, ensuring your dishes are both delicious and guilt-free. By incorporating versatile techniques and creative recipes, you can transform ordinary ingredients into extraordinary meals, all with minimal effort.

Our guidelines and tips help you make the most of your air fryer, catering to a variety of tastes and preferences while maximizing efficiency in the kitchen. Whether you are a seasoned chef or a culinary newbie, frying smarter means enjoying the perks of modern cooking technology with confidence and ease.

Conclusion

Air fryer donut holes present a delightful fusion of tradition and innovation, allowing you to enjoy a classic treat with a modern twist. By leveraging the versatility and convenience of



air fryers, you can craft delicious, healthier versions with various dough types—each offering a unique flavor profile and texture. Whether using biscuit dough or experimenting with Greek yogurt and pancake mix, the recipes detailed above cater to different preferences without sacrificing taste or quality.

As you apply these techniques and get creative with toppings, you'll discover that air fryer donut holes not only simplify the cooking process but also elevate your culinary repertoire. Embrace this fresh approach and enjoy the ease, efficiency, and delicious results of air fryer cooking.

Frequently Asked Questions

Q: Can any air fryer be used to make donut holes?

A: Yes, most air fryers can effectively make donut holes, but results may vary slightly based on the model. It's essential to follow the air fryer's instructions and adjust cooking times as necessary to achieve the perfect golden crust.

Q: What is the best topping for air fryer donut holes?

A: While cinnamon-sugar is a classic favorite, you can explore a variety of toppings such as chocolate glaze, vanilla icing, or even a maple syrup drizzle to customize your donut holes according to taste preferences.

Q: Are air fryer donut holes healthier than traditional donuts?

A: Air fryer donut holes are generally healthier as they require little to no oil, reducing fat content while retaining flavor and texture. They offer a guilt-free alternative for donut lovers seeking a lighter option.

Q: Can I use gluten-free flour to make air fryer donut holes?

A: Absolutely! You can substitute traditional flour with gluten-free options to accommodate dietary restrictions without compromising on flavor or texture. Just ensure your other ingredients are also gluten-free.

Q: How can I prevent my donut holes from sticking to the air fryer?

A: To prevent sticking, lightly coat the air fryer basket with a thin layer of oil or use



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parchment paper. This will help maintain a smooth cooking process and ensure your donut holes remain intact.