



Air Fryer Cinnamon Sugar Donuts are a delightful treat that will satisfy your cravings without the guilt of deep-fried indulgence. These [fluffy donuts](#), coated in a sweet cinnamon sugar mixture, are a perfect way to start your day or enjoy as a scrumptious snack. With the help of an air fryer, you can achieve that irresistible golden brown exterior and soft, pillowy interior while using a fraction of the oil typically required for frying.

Get ready to experience the joy of homemade donuts that are not only delicious but also healthier. So, let's dive into the world of Air Fryer Cinnamon Sugar Donuts and discover how easy it is to make these delectable treats in the comfort of your own kitchen.

Ingredients You'll Need for Air Fryer Cinnamon Sugar Donuts

The beauty of these donuts is that the ingredient list is simple and filled with common pantry staples. Here's what you'll typically need for a traditional batch:

- **1 1/4 cups of all-purpose flour**
- **1/4 cup granulated sugar**
- **1 tsp baking powder**
- **1/4 tsp ground cinnamon**
- **1/8 tsp nutmeg (optional)**
- **Pinch of salt**
- **1 egg**
- **1/3 cup milk (or non-dairy alternative)**
- **2 tbsp melted butter (or oil)**

For the classic cinnamon sugar coating:

- **1/2 cup granulated sugar**
- **1-2 tsp ground cinnamon**
- **2 tbsp melted butter**

Tip: Don't have time to make the dough yourself? Grab a can of refrigerated biscuit dough or crescent rolls, and you're halfway there!



How to Make Air Fryer Cinnamon Sugar Donuts from Scratch

If you're ready to roll up your sleeves and craft your donuts from scratch, this recipe is for you:

1. Mix the dry ingredients

Combine flour, sugar, baking powder, cinnamon, nutmeg, and salt in a mixing bowl.

2. Add wet ingredients

Whisk the egg, milk, and melted butter in a separate bowl, then gradually combine with the dry ingredients. Mix until a soft dough forms.

3. Shape the donuts

Roll out the dough on a lightly floured surface and cut out donut shapes using a donut cutter (or improvise with a cup and a small bottle cap for the hole).

4. Preheat the air fryer

Set your air fryer to 350°F (175°C) and allow it to preheat for 4-5 minutes.

5. Air fry the donuts

Lightly grease the air fryer basket. Place donuts in (leaving space between them) and cook for 4-5 minutes on each side, or until golden brown.

6. Add the cinnamon sugar coating

Dip the warm donuts in melted butter, then coat them in the cinnamon sugar mixture. Serve immediately and enjoy!

Quick and Easy 3-Ingredient Air Fryer Donuts

If you're craving homemade donuts but short on time, these 3-ingredient air fryer donuts will satisfy your sweet tooth in a flash! All you need are three simple ingredients and an air fryer. Here's what you'll need:



Ingredients:

- 1 can refrigerated biscuit dough
- 1/4 cup granulated sugar
- 1 teaspoon ground cinnamon
- Optional: melted butter for brushing

Instructions:

1. Preheat your air fryer to 350°F (175°C).
2. Open the can of refrigerated biscuit dough and separate the individual biscuits.
3. Using your thumb or a small round object, create a hole in the center of each biscuit to form the donut shape.
4. Lightly grease the air fryer basket to prevent sticking.
5. Place the donuts in the air fryer, leaving space between them to allow for even cooking.
6. Air fry the donuts for 4-5 minutes on each side, or until they turn golden brown.
7. While the donuts are cooking, mix the granulated sugar and ground cinnamon in a shallow bowl.
8. Once the donuts are cooked, remove them from the air fryer and brush them with melted butter.
9. Immediately roll the warm donuts in the cinnamon-sugar mixture until they are fully coated.
10. Serve the air fryer donuts while still warm and enjoy this delightful treat!

These quick and easy air fryer donuts are perfect for satisfying your donut cravings in no time. So go ahead and indulge in these delicious treats without the hassle of deep frying.

Step-by-Step Guide to Making Air Fryer Cinnamon Sugar Donut Holes

Follow these simple steps to make delicious and irresistible cinnamon sugar donut holes in your air fryer:

1. Prepare the Batter:

- In a mixing bowl, combine flour, sugar, baking powder, salt, milk, melted butter, and vanilla extract.
- Mix well until all the ingredients are thoroughly combined.



2. Preheat the Air Fryer:

- Preheat your air fryer to 350°F (175°C) for a few minutes.

3. Form Donut Holes:

- Scoop a tablespoon-sized portion of the batter and roll it into a small ball.
- Repeat until all the batter is used, shaping it into donut holes.

4. Cook in the Air Fryer:

- Place the donut holes in the preheated air fryer basket in a single layer, making sure they don't touch.
- Cook for about 6-8 minutes, flipping them halfway through, until they turn golden brown and are cooked through.

5. Prepare the Cinnamon Sugar Coating:

- In a shallow bowl, combine granulated sugar and ground cinnamon.

6. Coat the Donut Holes:

- Once the donut holes are cooked, remove them from the air fryer and brush them with melted butter.
- Immediately roll the warm donut holes in the cinnamon-sugar mixture until they are fully coated.

7. Serve and Enjoy:

- Serve the air fryer cinnamon sugar donut holes while they are still warm and enjoy this delightful treat!

These air fryer cinnamon sugar donut holes are a quick and fuss-free alternative to traditional fried donuts. Indulge in the irresistible combination of sweet, cinnamon goodness without the hassle of deep frying.

How to Make Air Fryer Donut Holes Without Yeast

Creating delicious air fryer donut holes without yeast is easier than you might think! Follow these simple steps to enjoy this delectable treat:

1. Gather Your Ingredients:



- 2 cups all-purpose flour
- 1/4 cup granulated sugar
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 1/2 cup milk
- 1/4 cup unsalted butter, melted
- 1 teaspoon vanilla extract
- Additional melted butter for brushing
- Cinnamon-sugar mixture for coating

2. Preheat Your Air Fryer:

- Preheat your air fryer to 350°F (175°C) for 5 minutes to ensure it's adequately heated.

3. Prepare the Dough:

- In a mixing bowl, combine the flour, sugar, baking powder, salt, and ground cinnamon.
- In a separate bowl, whisk together the milk, melted butter, and vanilla extract.
- Pour the wet ingredients into the dry ingredients and mix until just combined. Be careful not to overmix.

4. Shape the Donut Holes:

- Using your hands, gently shape the dough into small balls, about 1-inch in diameter. Place them on a baking sheet lined with parchment paper.

5. Air Fry the Donut Holes:

- Carefully place the donut holes in a single layer in the preheated air fryer basket. You may need to cook them in batches depending on the size of your air fryer.
- Cook the donut holes at 350°F (175°C) for 6-8 minutes until they are golden brown and cooked through. Flip them halfway through the cooking time for even browning.

6. Coat with Cinnamon-Sugar Mixture:

- Once the donut holes are cooked, remove them from the air fryer and brush them with melted butter.
- Immediately roll the warm donut holes in the cinnamon-sugar mixture until they are fully coated.

7. Serve and Enjoy:



- Serve the air fryer cinnamon sugar donut holes while they are still warm and enjoy this delightful treat!

Air fryer donut holes offer all the deliciousness of traditional fried donuts, but with the added benefits of being a healthier, mess-free, and quicker alternative. Indulge in these crispy, golden delights without any yeast involved!

Why Choose Air Fryer Donuts Over Traditional Fried Donuts?

Air fryer donuts offer several advantages over their deep-fried counterparts:

- **Healthier alternative:** They use significantly less oil, reducing fat and calories.
- **Less mess:** No need to deal with leftover oil or deep fryers.
- **Quicker prep:** Air fryers reduce cooking time without compromising texture.
- **Crispy, golden perfection:** You get that satisfying outer crisp without the greasiness.

Air Fryer Donuts Recipe Featured on Allrecipes

Ingredients:

- 2 cups all-purpose flour
- 1/4 cup granulated sugar
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/4 teaspoon ground nutmeg
- 1/2 cup milk
- 1/4 cup unsalted butter, melted
- 1 teaspoon vanilla extract
- 1 large egg

For the Glaze:

- 1 cup powdered sugar
- 2 tablespoons milk
- 1/2 teaspoon vanilla extract

For the Cinnamon Sugar Coating:



- 1/2 cup granulated sugar
- 1 teaspoon ground cinnamon
- 1/4 cup unsalted butter, melted

Instructions:

1. In a large mixing bowl, whisk together the flour, granulated sugar, baking powder, salt, and nutmeg.
2. In a separate bowl, combine the milk, melted butter, vanilla extract, and egg. Whisk until well combined.
3. Pour the wet ingredients into the dry ingredients. Stir until just combined. Be careful not to overmix; the dough should be slightly sticky.
4. Lightly flour a clean surface and turn the dough out onto it. Gently knead the dough a few times until it comes together.
5. Roll out the dough to about 1/2-inch thickness. Use a donut cutter or two round cookie cutters to cut out donuts. If using two cookie cutters, use a smaller one for the inner circle.
6. Preheat your air fryer to 350°F (175°C). Place the donuts in the air fryer basket, making sure they don't touch each other.
7. Cook for 5 to 7 minutes, or until the donuts are golden brown. Flip them halfway through the cooking time to ensure even browning.
8. While the donuts are cooking, prepare the glaze. In a small bowl, whisk together the powdered sugar, milk, and vanilla extract until smooth.
9. Remove the donuts from the air fryer and let them cool slightly on a wire rack. Dip each donut into the glaze, allowing any excess to drip off.
10. For cinnamon sugar-coated donuts, combine the granulated sugar and ground cinnamon in a shallow bowl. Dip the warm donuts in melted butter, then roll them in the cinnamon sugar mixture until coated.
11. Serve the donuts warm and enjoy the melt-in-your-mouth goodness!

Now, you can effortlessly recreate the irresistible joy of freshly baked donuts using your air fryer. Enjoy the delightful flavors and textures that rival those from your favorite donut shop. Happy baking!

Recreating Krispy Kreme Donuts in Your Air Fryer

Want to mimic that heavenly Krispy Kreme-style texture? The secret lies in using yeast-raised dough and a very light glaze:



1. After air frying your donuts, mix powdered sugar and milk for a glaze.
2. Dip the donuts while warm, letting the glaze cool and set slightly before serving.

It's enough to make any Krispy Kreme fan swoon!

Tips for Perfectly Coated Cinnamon Sugar Donuts

- **Coat when warm:** The warmth helps the butter and sugar adhere evenly.
- **Use fine sugar:** For a silkier finish, opt for superfine granulated sugar.
- **Add a pinch of salt:** A tiny bit in the coating can enhance flavor balance.

Common Mistakes to Avoid

- **Overcrowding:** Always leave space in the air fryer to ensure even cooking.
- **Under-seasoning:** Don't skimp on cinnamon or nutmeg—they're the stars of the flavor show.
- **Skipping preheating:** Always preheat your air fryer for consistent results.

Storing and Reheating Air Fryer Cinnamon Sugar Donuts

To keep your delicious air fryer cinnamon sugar donuts fresh and enjoyable, follow these simple steps for storing and reheating:

1. **Cool Completely:** Allow the donuts to cool completely before storing to prevent moisture buildup.
2. **Store in an Airtight Container:** Place the cooled donuts in an airtight container, ensuring a tight seal to maintain freshness.
3. **Room Temperature Storage:** If you plan to consume the donuts within a day or two, store them at room temperature. They should remain fresh and delicious during this time.
4. **Refrigerator Storage:** If you need to store the donuts for a longer period, such as up to a week, place them in the refrigerator. Ensure the airtight container is properly sealed to prevent them from drying out.
5. **Freezing Option:** If you want to extend the shelf life even further, donuts can be frozen. Wrap each donut individually in plastic wrap or place them in a freezer-safe bag. Frozen donuts can last up to three months.



6. **Thawing Frozen Donuts:** When ready to enjoy frozen donuts, remove them from the freezer and let them thaw at room temperature for a few hours or overnight in the refrigerator.
7. **Reheating Method 1 - Air Fryer:** For that fresh-out-of-the-air-fryer taste, you can reheat the donuts in the air fryer. Preheat the air fryer to 350°F (175°C) and warm the donuts for about 3-4 minutes until they are heated through.
8. **Reheating Method 2 - Oven:** Alternatively, you can use an oven to reheat the donuts. Preheat the oven to 350°F (175°C) and place the donuts on a baking sheet. Warm them for about 5-7 minutes until they are heated through.
9. **Serve and Enjoy:** Once reheated, coat the donuts with cinnamon sugar and serve them warm. Enjoy their delicious flavor and delightful texture all over again!

By following these storage and reheating tips, you can savor the scrumptiousness of your air fryer cinnamon sugar donuts even after they have been initially prepared.

Creative Variations for Air Fryer Donuts

Take your air fryer donuts to the next level with these creative variations. Experiment with different flavors and toppings to satisfy your cravings and delight your taste buds. Here are a few ideas to get you started:

1. **Chocolate Glaze Delight:** Dip your air fryer donuts in a rich and luscious chocolate glaze. Melt some chocolate chips with a splash of cream until smooth, then dip the cooled donuts into the glaze. Allow them to set before indulging in the chocolatey goodness.
2. **Berry Blast:** Top your air fryer donuts with a burst of fresh berries. Choose your favorite berries like strawberries, blueberries, or raspberries, and gently place them on top of the coated donuts. The combination of the sweet fruit and fluffy donut will create a delightful burst of flavor.
3. **Maple Pecan Perfection:** Drizzle your air fryer donuts with warm maple syrup and sprinkle with chopped pecans. The sweet and nutty combination adds a comforting touch to the donuts and creates a delectable flavor profile.
4. **Caramel Apple Twist:** Give your air fryer donuts a fall-inspired twist by topping them with caramel sauce and diced apples. Drizzle the warm caramel sauce over the donuts and sprinkle with diced apples for a delightful blend of sweet and tart flavors.
5. **S'mores Sensation:** Recreate the classic campfire treat by topping your air fryer donuts with melted chocolate, mini marshmallows, and crushed graham crackers. Pop them under the broiler for a few seconds to toast the marshmallows for an irresistible



s'mores-inspired delight.

Get creative with your air fryer donuts and let your imagination run wild. The possibilities are endless, and these variations will add a unique and delicious twist to your homemade treats. Enjoy the sweet success of your air fryer adventures!

Conclusion

In conclusion, air fryer donuts open up a world of possibilities for indulging in homemade treats with less guilt. With a few simple ingredients and the convenience of the air fryer, you can enjoy delicious, golden-brown donuts that rival those from your favorite bakery. From classic cinnamon sugar to creative flavor combinations, the sky's the limit when it comes to customization. So grab your air fryer, unleash your culinary creativity, and embark on a sweet journey of air fryer donut success. Happy frying!

FAQs

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

A: Absolutely! You can substitute regular flour with gluten-free flour to make delicious gluten-free air fryer donuts. Just make sure to follow a gluten-free recipe for the best results.

Q: How long do air fryer donuts stay fresh?

A: Air fryer donuts are best enjoyed fresh, but they can typically stay fresh for up to 2-3 days when stored in an airtight container at room temperature. You can also freeze them for longer shelf life and reheat when desired.

Q: Can I use frozen dough to make air fryer donuts?

A: Yes, you can use frozen dough to make air fryer donuts. Allow the dough to thaw according to the package instructions before shaping, proofing, and air frying.

Q: Can I make vegan air fryer donuts?

A: Absolutely! There are plenty of vegan-friendly recipes available for making air fryer donuts. Simply substitute dairy and eggs with plant-based alternatives like almond milk and flaxseed meal.



Q: What type of oil is best for air frying donuts?

A: It's recommended to use a high smoke point oil like canola, vegetable, or sunflower oil for air frying donuts. These oils can withstand the high heat and provide a crispy exterior.

Q: Can I make mini-sized donuts in the air fryer?

A: Yes, you can make mini-sized donuts in the air fryer. Adjust the cooking time accordingly, as smaller donuts will cook faster than regular-sized ones.

Q: Can I make savory donuts in the air fryer?

A: Absolutely! While sweet donuts are more common, you can get creative and make savory versions too. Experiment with flavors like cheese, herbs, or spices to create delicious savory air fryer donuts.