



Air Fryer Donut Recipe for Easy Homemade Treats

The First Bite That Started It All

The smell of cinnamon sugar hit me as I pulled the first donut from the air fryer. Crispy outside, fluffy inside—like magic. **Ever wondered how canned biscuits could turn into something so heavenly?** My grandkids devoured them before they cooled. Now I make these weekly. What's your go-to quick treat? Share below!

My Donut Disaster Turned Delight

My first batch stuck to the basket—oops! Forgot the spray. But the wonky shapes still tasted amazing. **Cooking teaches patience, and sometimes, messy is better.** Now I keep extra butter handy. Anyone

else burn their first try? Tell me I'm not alone!

Why These Donuts Work

- The flaky biscuit layers puff up like pastry—no yeast needed.
- Cinnamon sugar clings best when buttered warm. **Which flavor combo surprises you most? Try nutmeg or cocoa next!**

A Short, Sweet History

Donuts date back to Dutch settlers in America. They fried dough in oil—messy but tasty. *Did you know air fryers cut the oil by 70%?* Modern twist on a classic. Who's ready to vote: glazed or cinnamon sugar?



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Ingredients:

Ingredient	Amount	Notes
Refrigerated flaky large biscuits	16.3 ounce can	
Sugar	1/2 cup	
Ground cinnamon	2 teaspoons	
Cooking spray	As needed	
Unsalted butter	4 tablespoons	Melted

Easy Air Fryer Donuts in 10 Minutes

Step 1 Grab the biscuit can and pop it open. Separate the dough rounds gently. Use a small cutter to make holes. Save the centers for mini donuts! **Step 2** Spritz the air fryer basket with oil. This stops sticking and gives crisp edges. Don't skip this—trust me.

See also [Easy Homemade Hot Chocolate Bombs Recipe](#)

Step 3 Lay 4 donuts in the basket, spaced apart. Crowding makes soggy spots. Flip them halfway for even browning. **Step 4** Mix sugar and cinnamon in a shallow bowl. Dunk warm donuts in melted butter first. Then coat them in the mix. (Hard-learned tip: Let donuts cool 30 seconds before coating. Too hot, and the sugar melts. Too cold, and it won't stick.) **What's your go-to donut topping—cinnamon sugar, glaze, or something wild? Share below!** **Cook Time:** 5–6 minutes per batch **Total Time:** 10 minutes **Yield:** 8 donuts **Category:** Dessert, Snack

3 Fun Twists on Classic Donuts

Chocolate drizzle Melt chocolate chips, dip donuts, and add sprinkles.

Kids love this messy version. **Lemon zest sugar** Swap cinnamon for lemon zest in the sugar mix. Bright and tangy! **Maple glaze** Whisk powdered sugar with maple syrup. Dunk donuts for a fall vibe. **Which twist would you try first? Vote in the comments!**

Serving Ideas for Your Donuts

Pair with fresh berries or whipped cream for a fancy touch. Serve warm with cold milk for dunking. For adults, try coffee with a splash of bourbon. **Which would you choose tonight—milk, coffee, or bourbon?**



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Storing and Reheating Your Donuts

These donuts taste best fresh, but leftovers can last 2 days in the fridge. Pop them in an airtight container to keep them soft. For longer storage, freeze them up to a month. To reheat, warm in the air fryer at 300°F for 2 minutes. *Fun fact: My grandkids love these frozen—they eat them like mini ice cream sandwiches!* Batch-cooking tip: Double the recipe and freeze half for lazy mornings. Why this matters: Fresh donuts lose crispness fast, but reheating brings back that magic. Ever tried freezing donuts? Share your tricks below!

See also [Decadent Chocolate Indulgence](#)

Fixes for Common Donut Disasters

Sticky donuts? Let them cool slightly before coating in sugar—but not too long, or butter won't stick. If the centers are doughy, cook 1 minute longer next time. Burnt bottoms? Check your air fryer's heat settings; some run hotter than others. Why this matters: Small tweaks make the difference between “meh” and “more, please!” Had a donut fail? Tell us—we've all been there.

Your Donut Questions, Answered

Q: Can I make these gluten-free? A: Yes! Use gluten-free biscuit dough and check labels on other ingredients. **Q: Can I prep these ahead?** A: Cut the dough holes early, but cook fresh for best texture. **Q: Any butter swaps?** A: Coconut oil works, but the flavor changes slightly. **Q: How do I scale this up?** A: Cook in batches—overcrowding makes soggy donuts. **Q: Can I skip the sugar coating?** A: Try drizzling with honey or dusting with powdered sugar instead.



Final Bite

Nothing beats homemade donuts—especially when they’re this easy. Whip up a batch, then snap a pic! Tag **@SavoryDiscovery** on Pinterest so we can cheer you on. Happy cooking! —Elowen Thorn.

You need to try !



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Air Fryer Donut Recipe for Easy Homemade Treats

Author: Elowen Thorn



Cooking Method: [Air Fryer](#)



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Cuisine: [American](#)



Courses: [Dessert](#) [Snack](#)



Difficulty: **Beginner**



Prep time: **10 minutes**



Cook time: **12 minutes**

Rest time:



Total time: **22 minutes**



Servings: **8 servings**



Calories: **180 kcal**

Best Season:**Summer**

Description

Enjoy quick and delicious homemade donuts with this easy air fryer

recipe, featuring flaky biscuits coated in cinnamon sugar.

Ingredients

- 16.3 ounce can refrigerated flaky large biscuits
- 1/2 cup sugar
- 2 teaspoons ground cinnamon
- cooking spray*
- 4 tablespoons unsalted butter (, melted)

Instructions

1. Remove the biscuits from the can, separate them, and place them on a work space like a cutting board or rolling mat. Use a 1-inch round cookie cutter (or similarly-sized bottle cap) to cut holes out of the center of each biscuit.
2. Lightly coat your air fryer basket with cooking oil.
3. Place 4 donuts in a single layer without touching in the air fryer.
4. Close the air fryer and set to 350°F (nope, you do not need to preheat).
5. Cook for 5-6 minutes or until donuts are lightly browned and you can see the layers of biscuit start to separate. Flip halfway through the cooking process.
6. Repeat with the remaining biscuits.
7. In a small, shallow bowl or pie plate, mix together sugar and ground cinnamon.
8. Baste both sides of the warm donuts with melted butter.
9. Toss in cinnamon sugar mixture. Serve immediately.

Notes

If you've tried this recipe, come back and let us know how it was in the comments or star ratings!

Keywords: Donuts, Air Fryer, Cinnamon Sugar, Biscuits, Easy
See also Tangy Fermented Doughnut Delights