Looking for a delicious and easy way to satisfy your sweet tooth while still keeping things healthy? Look no further than our homemade air fryer donuts recipe! Made with simple ingredients and cooked to perfection in your air fryer, these donuts are sure to become a new favorite.

Not only are these donuts quick and easy to make, but they are also a healthier alternative to traditional fried donuts. Plus, you can make them in the comfort of your own home, which means you get to enjoy them fresh and warm straight from the air fryer.

Table of Contents

- Key Takeaways:

- How to Make Air Fryer Donuts
  - Variations:
- Tips for Toppings and Glazes
  - Classic Toppings
  - Unique Toppings
  - Delicious Glaze Recipes

Key Takeaways:

- Enjoy a healthier version of traditional fried donuts with our homemade air fryer donuts recipe.
- Using your air fryer ensures a quick and convenient way to cook delicious donuts in the comfort of your own home.
- Experiment with different toppings and glazes to customize your air fryer donuts to your liking.
- Our recipe also offers variations for gluten-free and vegan options.
- Avoid the hassle of traditional donut making with our easy air fryer donuts recipe.

How to Make Air Fryer Donuts

If you’re craving a sweet treat but don’t want to spend hours in the kitchen, air fryer donuts are the perfect solution. Our easy-to-follow recipe will guide you through the steps to make mouth-watering donuts in no time.

To get started, preheat your air fryer to 350°F. While it’s heating up, prepare your ingredients:

- 1 cup all-purpose flour (or gluten-free flour mix)
- 1/4 cup granulated sugar
- 1 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup buttermilk (or almond milk for vegan option)
- 1 egg (or 1 flax egg for vegan option)
- 1/2 teaspoon vanilla extract

In a mixing bowl, whisk together the flour, sugar, baking powder, baking soda, and salt. In a separate bowl, beat the buttermilk, egg, and vanilla extract together. Combine the wet and dry ingredients, stirring until fully mixed.

Using a piping bag or a ziplock bag with the corner snipped off, pipe the batter into the donut molds in your air fryer. Depending on the size of your air fryer, you may have to do this in batches. Cook the donuts for 5-7 minutes or until a toothpick inserted comes out clean.

Variations:

Air Fryer Donuts with Cinnamon Sugar: After the donuts are done cooking, brush them with melted butter and sprinkle cinnamon and sugar on top.

Gluten-Free Air Fryer Donuts: Follow the same recipe but substitute the all-purpose flour for a gluten-free flour mix.

Vegan Air Fryer Donuts: Replace the buttermilk with almond milk and the egg with a flax egg.

Quick Air Fryer Donut Holes: To make donut holes, simply roll the dough into small balls and place them in your air fryer for 4-5 minutes.

Once the donuts are done cooking, let them cool for a few minutes before adding your desired toppings and glazes.

Toppings	Glazes
Cinnamon & Sugar	Classic Glaze (powdered sugar, milk, vanilla extract)
Chocolate Chips	Chocolate Glaze (chocolate chips, milk, powdered sugar, vanilla extract)
Sprinkles	Maple Glaze (maple syrup, powdered sugar, milk)
Coconut Flakes	Matcha Glaze (matcha powder, powdered sugar, milk)

Enjoy your delicious air fryer donuts!

Tips for Toppings and Glazes

Looking to take your homemade air fryer donuts to the next level? Try out some of these fun toppings and glazes!

Classic Toppings

- Cinnamon sugar
- Powdered sugar
- Sprinkles

Unique Toppings

- Bacon bits
- Candied nuts
- Crushed cookies

Delicious Glaze Recipes

Glaze Type	Ingredients	Instructions
Classic Glaze	1 cup powdered sugar, 2-3 tbsp milk, 1/2 tsp vanilla extract	Mix ingredients together until smooth. Dip donuts into the glaze or drizzle over the top.

Chocolate Glaze	1 cup powdered sugar, 2-3 tbsp cocoa powder, 2-3 tbsp milk	Mix ingredients together until smooth. Dip donuts into the glaze or drizzle over the top.
Maple Glaze	1 cup powdered sugar, 2-3 tbsp maple syrup, 2-3 tbsp milk	Mix ingredients together until smooth. Dip donuts into the glaze or drizzle over the top.
Fruit Glaze	1 cup powdered sugar, 2-3 tbsp fruit juice (such as lemon, raspberry, or blueberry), 1/2 tsp vanilla extract	Mix ingredients together until smooth. Dip donuts into the glaze or drizzle over the top.

Don’t forget, you can also make your donuts gluten-free and vegan by using alternative flours and milk. Get creative and enjoy!

There you have it – our easy air fryer donuts recipe that is quick, tasty, and healthier than traditional fried donuts. Using an air fryer to make homemade donuts is not only convenient but also a fun activity for the whole family.

With variations such as cinnamon sugar, gluten-free, and vegan options, these air fryer donuts can suit any preference or dietary needs. Plus, the recipe is versatile enough to make air fryer donut holes, which are perfect for snacking or serving at parties.

Whether you’re looking for an easy donut recipe, a healthy donut recipe, or an air fryer dessert, these homemade air fryer donuts are a must-try. To make them even more special, experiment with different toppings and glazes – from classic glaze to unique flavors such as matcha or lavender.

So, fire up that air fryer and get creative with your donut-making skills. With this recipe, you’ll be able to satisfy your sweet tooth while staying on track with your health goals. Enjoy!