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PREP: 20
COOK: 8
SERVES: 12

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Air Fryer Donut Holes

Craving warm, sugary donuts without the mess of deep frying? These Quick and Easy Air Fryer Donut Holes are the answer. Made with just a handful of ingredients —including creamy Greek yoghurt and self-raising flour — they come together in minutes and cook up golden and fluffy in the Air Fryer. Soft on the inside, crisp on the outside, and irresistibly nostalgic.

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Ingredients

200g full-fat Greek Yoghurt

250g Self-raising flour

1 1/2 tsp Queen Organic Vanilla Extract

60g melted butter

1/3 cup caster sugar

2 tsp ground cinnamon

Method

STEP 1

In a large mixing bowl combine the yoghurt and the vanilla extract and stir to combine. Add the flour and mix until it starts to come together, then use your hands to knead the dough until smooth. Taking heaped tbsp sized portions of the mixture roll the dough into 12 balls.

STEP 2

Preheat air fryer to 180°C then place the dough balls in your air fryer and fry for 8-10 minutes, tossing the balls halfway, until golden and cooked on all sides.

STEP 3

While cooking, combine the caster sugar and cinnamon in a bowl and place the melted butter in another. Once the balls are cooked and still hot coat the dough balls in melted butter, then toss in the cinnamon sugar to coat evenly. Serve hot.

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