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Air Fryer Pumpkin Doughnut Holes

Created On: September 13, 2021 | **Updated:** August 31, 2021 | 3 Comments*As an Amazon Associate, I earn from qualifying purchases. There may be affiliate links within the post.*

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Make an easy breakfast with Air Fryer Pumpkin Doughnut Holes!

Get ready to make a delicious breakfast with these Air Fryer Pumpkin Doughnut Holes.



If you enjoyed the **Air Fryer Pumpkin French Toast**, then you will certainly love these too. This recipe is simple to make and can even be made gluten-free if that's a need too.

Tips for Making Air Fryer Pumpkin Doughnut Holes:

There are a few things you will want though to make this recipe, including these **Silicone Egg Molds**.

These molds are what will help keep the shape of the doughnut holes during the cooking time.



It's also best to use a little oil on the molds to avoid sticking, I suggest using **Grapeseed Oil Spray** for this. The silicone molds also are easy to work with so you can pop each doughnut hole out as well.



This recipe makes roughly 23 doughnut holes but this may vary depending on how much batter you have filled up in each silicone mold.

How do you make these gluten-free?



This recipe can be made gluten-free with a simple swap of flour using gluten-free all-purpose flour.



I always use Better Batter All-Purpose Flour; however, any 1:1 or Cup for Cup flour will work that is gluten-free.

This will be the only major swap you would need to make these gluten-free, as always though be sure to check all ingredients.



Remember that gluten-free will be denser than the gluten-filled alternative.

Can you store Air Fryer Doughnut Holes?



These doughnut holes can be stored in an airtight container for 2-3 days although they are served the best fresh.

I do suggest warming them back up in the microwave before serving.



This same method can be used to make Air Fryer Pumpkin Doughnuts too but use a silicone mold for donuts instead of the holes.

If you are looking for an even easier doughnut recipe, check out these **Air Fryer Donuts** that use Canned Biscuits.

Enjoy!





Air Fryer Pumpkin Doughnut Holes

yield: 23

prep time: 10 MINUTES

cook time: 12 MINUTES

total time: 22 MINUTES

Make these delicious and easy Air Fryer Pumpkin Doughnut Holes, you can even make them gluten-free too!

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Ingredients

Doughnut Holes

- 1 1/4 Cup Gluten-Free or Regular All-Purpose Flour
- 1 1/2 Tsp Baking Powder
- 1/4 Tsp Baking Soda
- 1/2 Cup Brown Sugar
- 1 1/2 Tsp Pumpkin Pie Spice
- 1 Cup Pumpkin Puree
- 1 Egg
- 1/2 Tsp Vanilla Extract
- 1/3 Cup Vegetable Oil
- 1/2 Cup Milk

Coating

- 4 Tbsp Melted Salted Butter
- 1/4 Cup Granulated Sugar
- 2 Tbsp Ground Cinnamon

Instructions

1. Using the egg mold (See post for picture), add a little oil to each of the half spheres and set aside. This can be done with Grapeseed Oil Spray as well.
2. In a mixing bowl, combine the flour, baking powder, baking soda, and pumpkin pie spice. Set aside.
3. In a large mixing bowl, mix together the oil, sugar, egg, and vanilla extract.
4. Add in the pumpkin puree and milk, mix well.
5. Add the dry ingredients to the wet ingredients and mix until well blended. This is done most efficiently with a dough hook on a stand mixer or a spatula to avoid overmixing.
6. Scoop the batter into the half-sphere mold and fill 2/3 of the way to the top.
7. Place the mold into the air fryer or the Ninja Foodi.
8. Since this is done in batches, keep the remaining dough cool by placing it in the fridge in between cooking times.
9. Bake at 320°F for 10-12 minutes or until they are nice and golden. If you insert a toothpick in the middle it should come out clean when ready.
10. Once baked remove from the mold and place them on the cooling rack.
11. Repeat these steps for the remaining dough.
12. While these are cooking, prepare the coating.
13. In a small bowl combine the sugar and cinnamon.
14. Melt the butter in the microwave and let it cool.
15. Once the doughnut holes are cool enough to handle, roll them in the butter and then into the cinnamon and sugar to coat.
16. Serve and enjoy!

Notes

Keep your doughnut holes in an airtight container for 2 days on the counter or 4-5 days in the fridge.

These are great as a quick grab-and-go breakfast with your favorite milk or coffee!

Nutrition Information: YIELD: 23 SERVING SIZE: 1

Amount Per Serving: CALORIES: 101 TOTAL FAT: 6g SATURATED FAT: 2g TRANS FAT: 0g

UNSATURATED FAT: 4g CHOLESTEROL: 14mg SODIUM: 69mg CARBOHYDRATES: 12g FIBER: 1g SUGAR: 6g

PROTEIN: 1g



AIR FRYER DOUGHNUT HOLES

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**DONNA @ MODERN ON MONTICELLO SAYS**SEPTEMBER 26, 2021 AT 8:28 PM [REPLY](#)

I just love anything with pumpkins this time of year. Of course I pinned this one. Thanks for sharing it.
#HomeMattersParty

**EMILY @ LIFE ON OAK HILL SAYS**SEPTEMBER 27, 2021 AT 7:56 AM [REPLY](#)

Congratulations on being featured on Inspire Me Monday this week! Thanks for sharing with us!

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AirFryerFanatics.com. She became obsessed with creating new recipes using the Air Fryer and now shares them each day!

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