

Air Fryer Pumpkin Donut Holes: Easy Fall Treat

Get ready to embrace the cozy flavors of fall with these absolutely delightful



OVEN
350°F

TIME
5 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 2 cups all-purpose flour (260 grams)
- 1 teaspoon baking powder
- $\frac{1}{2}$ teaspoon baking soda
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- $\frac{1}{2}$ teaspoon ground nutmeg
- $\frac{1}{4}$ teaspoon ground ginger
- $\frac{1}{8}$ teaspoon ground cloves
- $\frac{1}{2}$ cup melted butter (4 tablespoons, 28 grams)
- $\frac{1}{2}$ cup packed light brown sugar (110 grams)
- 1 large egg
- 1 teaspoon vanilla extract
- $\frac{3}{4}$ cup pumpkin puree (169 grams)
- $\frac{1}{2}$ cup buttermilk (125 ml)
- $\frac{1}{4}$ cup melted butter (57 grams)
- 1 cup granulated sugar (200 grams)
- 1 tablespoon ground cinnamon

Swaps and Notes:

Pumpkin Puree: Ensure you're using 100% pumpkin puree, not pumpkin pie filling, which is already spiced and sweetened.

Buttermilk: If you don't have buttermilk, you can easily make a substitute: simply add 1/2 tablespoon of lemon juice or white vinegar to a liquid measuring cup, then fill the rest of the 1/2 cup with regular milk. Let it sit for 5 minutes before using.

Spices: The blend of cinnamon, nutmeg, ginger, and cloves creates that classic pumpkin spice flavor.

You can use 2 teaspoons of pumpkin pie spice if you have it on hand, in place of the individual spices.

Flour: All-purpose flour is ideal. For a gluten-free option, a good 1:1 gluten-free baking blend should work well.

Donut Hole Pan: If you don't have a specific donut hole pan, a miniature muffin pan or silicone egg bite pan are excellent alternatives for shaping.

Coating Butter: You can use unsalted or salted butter for the coating.

DIRECTIONS

1. Let's get these warm, spiced donut holes baking in your air fryer!
2. Combine : Dry Ingredients: In a medium bowl, whisk together the all-purpose flour, baking powder, baking soda, salt, ground cinnamon, ground nutmeg, ground ginger, and ground cloves. Make sure all the dry ingredients are well combined. Set this bowl aside.
3. Combine : Wet Ingredients: In a separate, larger bowl, begin by whisking the melted butter with the light brown sugar until smooth. Then, whisk in the egg and vanilla extract until well combined. Next, add the pumpkin puree and buttermilk, and continue to whisk until the mixture is smooth and fully incorporated.
4. Mix : Wet and Dry: Gradually add the dry ingredients from the first bowl into the wet ingredients. Stir or whisk gently until there is no visible flour remaining. Be careful not to overmix the batter; a few small lumps are fine. Overmixing can lead to tough donut holes.
5. Prepare for : Air Frying: Spray your donut hole pan, small miniature muffin pan, or silicone egg bite pan generously with nonstick cooking spray. This will help prevent sticking and ensure easy removal. Scoop about one tablespoon of batter into each cup, filling them about two-thirds full.
6. Air : Fry: Carefully place the pan into your air fryer basket. Bake in the air fryer at 350°F (177°C) for 6-8 minutes, or until the donut holes are golden brown, puffed up, and a toothpick inserted into the center comes out clean. Cooking times can vary slightly depending on your air fryer model.
7. Cool: Once baked, carefully remove the pan from the air fryer. Let the donut holes cool for several minutes in the pan before gently turning them onto a

wire cooling rack to cool completely. This helps them firm up.

8. Prepare : Coating: When you're ready to coat the donut holes, melt the butter in a shallow bowl. In a separate shallow bowl, mix the granulated sugar and ground cinnamon for your delicious cinnamon sugar coating.
9. Coat the : Donut Holes: Working one at a time, roll each cooled donut hole completely in the melted butter, ensuring it's fully coated. Then, immediately transfer it to the cinnamon sugar mixture and roll until evenly coated. Place the coated donut holes back on the cooling rack or a serving platter.
10. Enjoy your warm, spiced : Air Fryer Pumpkin Donut Holes!

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TIPS FOR SUCCESS

Don't Overmix Batter: Overmixing develops the gluten in the flour, leading to a tougher texture.

Don't Overfill Pans: Filling the cups about two-thirds full will give you perfectly shaped donut holes that cook evenly.

Air Fryer Models Vary: Keep an eye on your donut holes during the baking time, as air fryer temperatures and cooking speeds can differ.

A quick peek at 6 minutes is a good idea.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/air-fryer-pumpkin-donut-holes-easy-fall-treat/>