

Fried Biscuit Dough with Powdered Sugar Is My Favorite Shortcut Sweet Treat

1 can refrigerated biscuit dough



OVEN
350°F

TIME
1 to 2 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 can refrigerated biscuit dough
- Oil, for frying
- 1 cup powdered sugar
- Optional add-ins or toppings:
 - Ground cinnamon
 - Honey
 - Chocolate sauce
 - Caramel sauce
 - Fruit preserves

DIRECTIONS

1. Open the biscuit dough and separate each biscuit.
2. Cut each biscuit into halves or quarters if you want smaller bite-sized pieces.
3. Heat about 2 inches of oil in a deep skillet or heavy pot to 350°F.
4. Carefully place a few pieces of biscuit dough into the hot oil, making sure not to crowd the pan.
5. Fry for 1 to 2 minutes per side, or until puffed and golden brown all over.
6. Transfer the fried dough to a paper towel-lined plate to remove excess oil.
7. Let the pieces cool slightly, then dust generously with powdered sugar.
8. Serve warm for the best taste and texture.

SWAPS & NOTES

Any standard refrigerated biscuit dough will work here, though flaky layers biscuits can fry up a little differently than classic homestyle biscuits.

For the most even texture, classic biscuit dough is usually the easiest choice.

You can leave the biscuits whole for larger fried rounds or cut each biscuit into halves or quarters for more poppable pieces.

Powdered sugar gives the most classic finish, but a cinnamon-sugar coating works beautifully too if you want more of a fair-food feel.

TIPS FOR SUCCESS

Keep the oil temperature steady so the biscuit dough cooks evenly.

If the oil is too cool, the dough can absorb too much oil and become heavy.

If it is too hot, the outside can brown too quickly while the inside stays undercooked.

Fry in small batches to make flipping easier and to avoid lowering the oil temperature too much.

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

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