

2 Ingredient Apple Pie Donut Holes: The Easiest Sweet Treat Ever

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OVEN
350°F

TIME
2 to 3 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

For the Donut Holes:

1 can refrigerated biscuit dough, 8-count

1 cup apple pie filling

For the Coating:

1/2 cup granulated sugar

1 teaspoon ground cinnamon

2 tablespoons melted butter

DIRECTIONS

1. Heat oil in a deep pan or fryer to 350°F.
2. Cut each biscuit into 4 equal pieces and flatten them slightly.
3. Finely chop the apple pie filling so the apple pieces are small and easy to work with.
4. Place a small spoonful of chopped apple filling in the center of each dough piece.
5. Pinch the edges closed tightly and roll into a ball, sealing well.
6. Carefully place a few dough balls at a time into the hot oil.
7. Fry for 2 to 3 minutes, turning occasionally, until golden brown on all sides.
8. Remove with a slotted spoon and let drain on paper towels.
9. Brush each donut hole with melted butter.
10. Roll in the cinnamon sugar mixture until evenly coated.
11. Serve warm.
12. The finished donut holes are crispy on the outside, soft in the center, and packed with little bursts of sweet apple filling.

SWAPS & NOTES

This recipe is all about simplicity, but there are still a few helpful ways to make it your own.

Finely chopping the apple pie filling is important because large apple pieces can make the dough harder to seal.

Smaller bits distribute more evenly and help keep the donut holes round and easy to fry.

If you want to lean into the shortcut even more, you can skip the coating, but I really think the melted butter and cinnamon sugar

are what take these from good to unforgettable.

TIPS FOR SUCCESS

The most important tip for this recipe is not to overfill the dough.

A small spoonful of apple filling is all you need.

Too much filling can make the dough difficult to seal and may cause the donut holes to open while frying.

Keeping the oil at a steady 350°F is also important.

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

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