THE J.M. SMUCKER Co

Air Fryer Donuts with Peanut Butter Glaze

Prep Time	Cook Time	Serves	Difficulty
1 hr	15 mins	16	N/A

Ingredients

- **Donuts:**
- 1/4 cup (60 g) butter, softened
- 1 cup (200 g) sugar
- 1 tsp (5 mL) orange zest
- juice of 1 orange (about 1/4 cup / 60 mL)
- 1/2 cup (120 g) sour cream
- 2 eggs
- 4 cups (480 g) **Robin Hood®** All Purpose Flour, plus extra flour for kneading

  Robin Hood® Original All Purpose Flour

- 4 tsp (16 g) baking powder
- 1/2 tsp (2.5 g) salt
- 1/2 cup (120 mL) **Carnation®** Evaporated Milk, Regular, 2% or Fat Free
- high heat oil (spray or used lightly with a brush; examples include avocado, safflower, refined coconut or peanut, canola oil)
- chopped peanuts, sprinkles, chocolate shavings or chocolate sauce for topping
- **Peanut Butter Glaze:**
- 1 cup (240 g) **Jif®** Creamy Peanut Butter
- 3 cups (360 g) icing sugar
- 1/2 cup (120 mL) **Carnation®** Evaporated Milk, Regular, 2% or Fat Free

Directions

Step 2:

Cream butter, sugar and orange zest on high speed of electric mixer.

Step 3:

Beat in orange juice, sour cream, and then the eggs, one at a time.

Step 4:

Combine dry ingredients in a separate bowl, then beat them into the creamed mixture alternately with evaporated milk.

Step 5:

Turn out the mixture onto a well-floured, clean surface. Add more flour to make the dough less sticky as needed and gently knead it until the donut dough comes together in a ball.

Step 6:

Remove the air fryer basket, then preheat the air fryer to 350°F (180°C).

Step 7:

With a floured rolling pin, roll the dough to 1/4" (0.5cm) thick. Cut the dough repeatedly with a 3" (7.5 cm) round cutter and then use 3/4" donut hole cutter to make hole in centre of each circle.

Step 8:

Spray or brush each donut and donut hole with high heat oil. Flip the donuts and donut hole. Spray or brush the other sides

with oil as well.

Step 9:

Spray or brush the air fryer basket with the high heat oil, then place donuts in the basket.

Step 10:

Air fry the donuts for 6-7 minutes, flipping halfway through and until golden brown in colour. Repeat with the donut holes, air frying for 4-5 minutes, flipping halfway through.

Step 11:

Cool donuts and donut holes.

Step 13:

Combine all ingredients in a small bowl with an electric mixer. Beat until smooth.

Step 14:

Dip the top side of the cooled donuts and donut holes in the glaze or use a knife to spread the glaze on top, then enjoy every bite. Top with toppings and enjoy every bite.

Images

