

AIR FRIER DESSERTS

RECIPIE #1 – QUICK AIR FRYER DOUGHNUTS

Prep Time: 10 minutes

Cook Time: 5 minutes

Total Time: 15 minutes

Servings: 8 doughnuts

Ingredients:

- 1 can Grands Jumbo Refrigerated Dough Biscuits Flaky is best
- Avocado Oil coconut oil or ghee
- 1 Silicone Basting Brush

Cinnamon Sugar Topping

- 1/2 cup White Sugar
- 1.5 tsps Ground Cinnamon

Glaze

- 1 cup Powdered Sugar
- 2-3 Tablespoons Milk
- 1/2 teaspoon Pure Vanilla Extract

RECIPIE #2 - AIR FRYER FRIED OREOS

Prep Time: 10 minutes

Cook Time: 4 minutes

Total Time: 14 minutes

Servings: 9 fried Oreos

Ingredients:

- 9 Oreo cookies
- 1 Crescent sheet roll

Instructions:

1. Pop the Crescent roll can and spread it on the table. Line and cut with a knife 9 even squares.
2. Get 9 Oreo cookies and wrap them in the squares.
3. Preheat the Air fryer to 360 degrees. Place wrapped cookies in one layer and cook for 4 minutes, shaking and flipping halfway.
4. Sprinkle with powder sugar or cinnamon if desired and enjoy!

MORE AIR FRIER DESSERTS

RECIPE #3 BRAZILIAN GRILLED PINEAPPLE | AIR FRYER RECIPE

Prep Time: 10 minutes

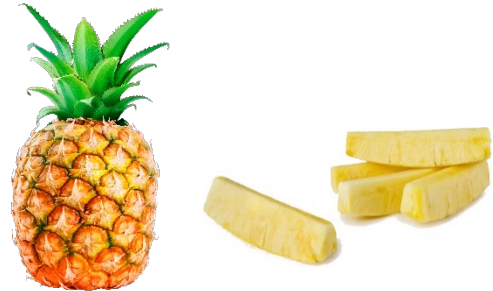
Cook Time: 10 minutes

Total Time: 20 minutes

Servings: 4

Ingredients:

- 1 pineapple peeled, cored and cut into spears
- 1/2 cup (110 g) brown sugar
- 2 teaspoons ground cinnamon
- 3 tablespoons melted butter



brown sugar



cinnamon



melted butter

Instructions:

1. In a small bowl, mix together brown sugar and cinnamon.
2. Brush the pineapple spears with the melted butter. Sprinkle cinnamon sugar over the spears, pressing lightly to ensure it adheres well.
3. Place the spears into the air fryer basket in a single layer. Depending on the size of your air fryer, you may have to do this in batches. Set fryer to 400°F for 10 minutes for the first batch (6-8 minutes for the next batch as your air fryer will be preheated). Halfway through, brush with any remaining butter.
4. Pineapples are done when they are heated through and the sugar is bubbling.

Recipe from <https://twosleevers.com/brazilian-grilled-pineapple/>