

# AIR-FRYER APPLE DOUGHNUTS



Moderate



25 minutes



Dessert/Snack



12 Pieces

## INGREDIENTS

2-3 cox apples  
100g self-raising flour  
1 tbsp sugar  
½ cup sugar  
50ml milk  
40-50ml sparkling water  
1 tsp ground cinnamon  
4 tbsp oil



## COOKING STEPS

In a bowl mix flour and 1 tbsp sugar, combine well.

In another bowl combine the sugar and cinnamon powder.

Wash and dry the apples, peel with a sharp knife and pull out the core with an apple corer. Slice the apples, not too thick or too thin.

Add the milk in the flour and beat the mixture, now slowly add the sparkling water - you may do not need all the water. Do not make the batter thin.

Dip the apple rings in the batter and make sure well coated all around. Line the air fryer with round parchment paper. Generously oil the paper, then carefully put one coated apple ring in at a time.

Using a pastry brush, apply some oil onto the apple rings. Air fry at 370F/190C for 10-12 minutes, turning halfway through cooking. If necessary, apply some oil again.

Once done remove and straight away roll them into the cinnamon sugar.