

Air Fryer Beignets

Jacob · 28/09/2024

**Prep Time**

30 mins

Difficult

Medium

Servings

7

Description

Sweet fluffy air fryer beignets take on a wholesome aspect since they're not deepfried

Ingredients

- - nonstick cooking spray - $\frac{1}{2}$ cup all-purpose flour - $\frac{1}{4}$ cup white sugar - 2 tablespoons white sugar - 2 tablespoons water - 1 large egg
- separated
- divided - 1 $\frac{1}{2}$ teaspoons melted butter - $\frac{1}{2}$ teaspoon baking powder - $\frac{1}{2}$ teaspoon vanilla extract - 1 pinch salt - 2 tablespoons confectioners' sugar
- or to taste

Instructions

1. Preheat an air fryer to 370 degrees F (185 degrees C). Spray a 7-cavity silicone egg bite mold with nonstick spray. Whisk flour
2. 1/4 cup plus 2 tablespoons white sugar
3. water
4. egg yolk
5. melted butter
6. baking powder
7. vanilla
8. and salt together in a large bowl until well combined. Beat egg white in a small bowl with an electric mixer on medium speed until soft peaks form. Fold egg white into batter. Scoop batter into the prepared mold with a small-hinged ice cream scoop. Place the mold into the air fryer basket. Fry in the preheated air fryer for 10 minutes. Remove mold from the basket carefully; pop beignets out and flip over onto a parchment paper round. Place parchment round with beignets back into the air fryer basket. Cook for an additional 4 minutes. Remove beignets from the air fryer basket and dust with confectioners' sugar. Dotdash Meredith Food Studios