

# Vegan Air Fryer Donuts/Easter Eggs

## Ingredients:

- ¼ cup granulated sugar
- ½ tbsp ground cinnamon
- 1 (7.5 oz) can home style biscuits (store brands are typically non-dairy)
- 2 tbsp vegan margarine, melted
- Colored sugar/edible glitter/melted dark chocolate/decorations

## Directions:

- Combine sugar and cinnamon in a shallow bowl; set aside.
- Remove biscuits from the can, separate them, and shape them into eggs and place on the air fryer baking tray/basket so they are not touching.
- Close the air fryer and set to 350F. When ready, air fry for 5 minutes total. If you didn't cook them all, transfer donuts to plate and cook remaining biscuits.
- Brush both sides of the warm donuts with melted margarine, place in cinnamon sugar, and flip to coat all sides. Serve warm.

## Hints:

- Decorate with other sugars, edible glitter, sprinkles or dark chocolate, as desired.

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