



Air Fried PB&J Stuffed Donuts with Readymade Crescent Dough



30-40min



2 Servings

We heard you loud and clear, air fryer aficionados—for tasty treats with less hassle and less grease, it's the only way to go. If air-fried donuts don't already pique your interest, how about a peanut butter and jelly stuffing? Crescent dough makes these donuts impossibly easy. Just dollop on PB&J, let them air fry, and dust powdered sugar all over top. We've got you covered! (2-p plan makes 8 donuts; 4-p plan makes 16)

WHAT WE SEND

- 8 oz crescent dough ^{3,1}
- 1.15 oz peanut butter ⁴
- 2 (½ oz) raspberry jam
- 2½ oz confectioners' sugar

WHAT YOU NEED

- all-purpose flour ¹
- 1 large egg ²

TOOLS

- air fryer
- nonstick cooking spray (or oil)

ALLERGENS

Wheat (1), Egg (2), Soy (3), Peanuts (4).
May contain traces of other allergens.
Packaged in a facility that packages
gluten containing products.

NUTRITION PER SERVING

Calories 180kcal, Fat 7g, Carbs 25g,
Protein 4g



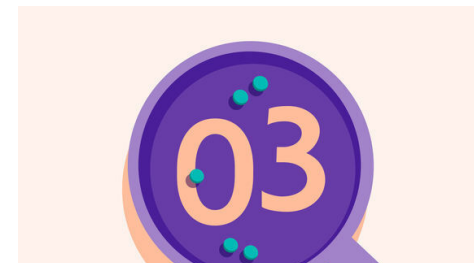
1. Cut donuts

Unroll **dough** onto a lightly **floured** work surface. Firmly press perforations to seal; roll until ⅛-inch thick. Using a 2½-inch biscuit cutter or glass, cut circles out of dough. Re-roll scraps until ⅛-inch thick and continue cutting circles; discard remaining dough scraps.



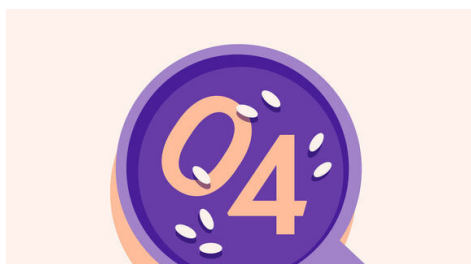
2. Fill donuts

In the center of **half the dough rounds**, dollop **1 teaspoon each of peanut butter and jam**. Brush edges of dough with **1 large beaten egg**. Place remaining dough rounds on top; firmly pinch edges to seal.



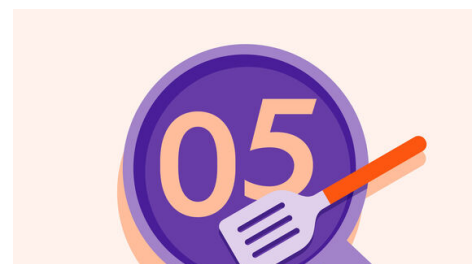
3. Prep air fryer

Preheat air fryer to 350°F. Spray air fryer basket with nonstick spray. Spray or brush **donuts** with nonstick cooking spray or **oil**.



4. Air fry donuts

Working in batches, arrange **donuts** in a single layer in basket. Cook until golden-brown, flipping halfway through, 6–8 minutes.



5. Serve

Dust **PB&J donuts** with **confectioners' sugar** and serve immediately. Enjoy!



6. No air fryer? No problem!

Heat 2 inches of oil in a medium heavy pot over medium-high until 350°F. Working in batches, fry donuts until puffed and golden-brown, 2–3 minutes per side (adjust heat as needed to maintain oil temperature between 325–340°F). Drain on paper towels and dust with confectioners' sugar before serving.