

Mini Nutella Donuts

Pop-can Refrigerator Biscuits

Ingredients:

- 1 can of flaky refrigerator biscuits
- $\frac{2}{3}$ cups of nutella
- 1 egg + splash of water
- Powdered sugar

Directions:

1. Grease the tray of your air fryer.
2. Whisk egg with water.
3. Open biscuits carefully then roll each biscuit into a 6 inch circle then cut them into 4 triangle wedges.
4. Place 1 teaspoon of Nutella in the center of each triangle wedge.
5. Bring the corners up and seal together pinching the edges firmly to seal. You may need to use some egg wash on the edges to help them seal completely.
6. Cover the donuts with egg wash (it's not required, but it helps them brown beautifully).
7. Arrange donuts in a single layer on your air fryer or inside your basket.
8. Air fry on 300 for 8-10 minutes or until they are golden brown. You may turn them once during cooking, or not, they cook well either way.
9. Dust with powdered sugar and devour warm.