

# Vegan Donut Holes

SERVINGS  
ABOUT 38 HOLES

PREP TIME  
5 MIN

COOK TIME  
10 MIN

TOTAL TIME  
15 MIN

*These easy vegan donut holes are made with just four simple ingredients, including packaged biscuit dough, then fried to golden perfection & coated in sweet cinnamon sugar.*

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## Ingredients

## Directions

1

•1 Pkg Grands Southern Homestyle Original Biscuits  
*\*These biscuits aren't officially labeled vegan, but they are generally considered "accidentally vegan." Use your own judgement to decide if they're right for you.*

### PREPARE BISCUITS

■ Open the package and separate the biscuits.  
■ Each biscuit makes about 4 to 5 donut holes. Gently pull off small pieces of dough and lightly shape them into rough balls. Avoid rolling them, as this compresses the dough and can make the donut holes dense once fried.

2

•1 C Sugar  
•2 tbsp Cinnamon

### PREPARE CINNAMON SUGAR MIXTURE

■ In a medium bowl, combine the sugar and cinnamon until fully mixed, then set aside.  
*NOTE: You'll have some cinnamon sugar left over, but this amount makes it easier to coat the donut holes evenly. You can reduce the quantities if you prefer.*

3

•1 C Canola Oil (or similar)

### COOK DONUT HOLES

■ Heat oil in a small saucepan over medium heat. *NOTE: Oil won't bubble like water. Aim for 350°F, or test by dipping the edge of one donut hole in — if bubbles form, it's ready.*  
■ Gently drop a few donut holes into the hot oil, being careful not to overcrowd.  
■ Cook about 30 seconds per side, turning when golden brown. *NOTE: Adjust heat as needed — go by color rather than time.*  
■ When golden brown, remove donut holes and place on a paper towel-lined plate to absorb excess oil.

4

### DIP THE BATCH OF DONUT HOLES INTO CINNAMON SUGAR

■ While still hot, place the donut holes into the cinnamon sugar bowl. Gently toss or spoon the mixture over them until fully coated, then transfer to a separate plate. Coating them while warm helps the sugar stick evenly.

5

### REPEAT & SERVE

■ Repeat the frying and coating process until all the dough is used. Serve immediately for the best texture and flavor, or let cool and store in an airtight container.